fall 2025 journal

issue no. 36 | embrace

MAGNOLIA

embracing what matters most

design

Step inside Jo's new dining room

food

It's pie season with a twist

this fall

Make space for community

magnolia.com/journal

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Ease into fall with pieces that celebrate the comforts and rhythms of the season.

Explore the new collection

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YOUR DREAM COLOR MADE SIMPLE

A color palette that feels perfect for your family can turn a house into your dream home. With all the paint color choices available, it can be hard to know where to begin. **Sherwin-Williams** is here to make it easier, with tips and tools to help you find the ideal hues to personalize your home.

Cascade Green
SW 0066

TIP:
Connect spaces throughout your home by using one neutral color on all trim and doors.

1 START WITH A SPARK

Find inspiration at home. Your favorite piece of art, furniture, rug, or even throw pillow will often feature shades you love. Choose three or four colors from these items. Then, consider how they might look in your space and how they might work with existing permanent features like cabinets, flooring, brick, or tile.

2 CONSIDER THE SPACE

When deciding on color, take a room's size into account. Light tones can make small spaces feel more open while dark hues can make large rooms more intimate. Additionally, colors can evoke emotion and set the mood for a room. Consider warm colors for gathering spaces and cooler or neutral tones for private spaces. To help narrow down your choices, order up to ten **FREE color chips** from Sherwin-Williams.

3 REFLECT ON THE LIGHT

Both artificial light and the movement of natural light through your space during the day can have a great effect on paint color, and may influence the tone of the color you select. To understand how light effects different colors, it's best to preview them in your space. Sherwin-Williams makes it easy with **Peel & Stick samples** that let you try on color in seconds, with no mess or dry time, so you can get a true feel for color in your space.

4 GET EXPERT HELP

Need more help? Get instant color recommendations with the **Sherwin-Williams Color Expert™ app**. All you have to do is upload a photo of your space and let color lead the way. Learn more at **s-w.com/colorexpert**.

NOW THAT YOU'RE CONFIDENT in your color choices, turn your house into a home! Find your dream color at **swsamples.com**.

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to reach for familiar rhythms and find new revelations

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Photograph by Lisa Petrole
Wardrobe by Ashley Maddox
Hair & Makeup by Susie Jasper

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by Ruthie Martin

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a letter from the editor

JOANNA GAINES

embrace

ONCE YOU EXPERIENCE IT, you don't forget it: The wholehearted leap of a child landing in your arms. The never-want-to-let-you-go squeeze of someone you've missed. The familiar assuring hug of someone you love. It's the kind of embrace that reminds you that *this feeling*—to hold and be held—is the real stuff of magic.

Fall can feel like this. After a spring of dream-casting and a summer of possibility-chasing, fall—the final flourish of the year before the world seeks rest—is the character in our calendars that beckons us back home. In its arms we are caught, grounding us as we enjoy the harvest of all we've pursued. Fall is a season that holds us, making "embrace" a natural yes for this issue's theme.

The opposite is also true: Fall is a season that *we* love to hold. We hit the road in search of the best leaf-peeping spots, we make the same recipes passed down from aunts and grandmothers, and we look for any excuse to catch the day's last light—in hopes of drinking up every drop of this golden hour. Our magazine team wanted to explore how fall's familiarity, the full schedules and cherished traditions, can still ignite new revelations, new ways of returning to familiar rhythms.

We learned that a stroll through an apple orchard can spark renewal and nostalgia *(page 96)*, a few extra minutes at the stove can yield game-changing, recipe-enhancing brown butter *(page 80)*, and time spent harvesting honey is an annual investment that always yields a bounty *(page 60)*. Even in our habitual rhythms, we can unearth new beauty.

And as is true with all beauty, its effects ripple when shared. With our oldest two children off at college, Chip and I are not only looking for ways to wrap our arms around every moment with them (more on that on *page* 56), but we're also looking to the future, to how we might be intentional now in making space for the ways our family might grow *(page 14)*. Expanding the bounds even further and bringing strangers into the fold can ask us to be brave, so we're exploring the power of an open invite—simple gatherings that bring a community together and kindle connection *(page 30)*.

In creating this issue, I've learned that to embrace means to go all in. There is no doing it halfway because, tangible or intangible, the embrace of a person, an idea, a season requires your full self and your full intention. I think that kind of embodied approach—with our days, the people around us, the moment at our feet—is the most meaningful way to live. So, as the trees change and fall welcomes us home once again, I hope this issue points you to more ways you can hold and be held anew, and experience all the lasting warmth and gratitude that follow.

Love,

Joanna

follow along on instagram:
@JOANNAGAINES

PHOTOGRAPH BY COREY O'CONNELL

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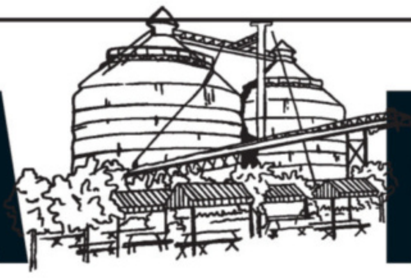
NEWS MEDIA ALLIANCE

Please Recycle This Magazine

2025 **FOLLOW US INTO FALL** EMBRACE

MAGNOLIA POST



EXTRA! EXTRA! NEW AND NOTEWORTHY

EMBRACE: *magnolia's definition*

to reach for familiar rhythms and find new revelations

TRADITIONAL DEFINITION

to hold someone closely; to accept or support a belief or change willingly and enthusiastically

WHY EMBRACE?

This season at Magnolia, we're resisting the pull to let fall slip away with to-do lists and hurried schedules. Instead, our hope is to lean into familiar traditions, let lesser things go, and relish the precious moments right in front of us.

HOT SEAT *with joanna*

What pie do you want to try *(page 66)*?

Brûléed pumpkin with a gingersnap crust!

What's a Gaines family fall tradition?

We play baseball in our backyard and use our oak trees for first, second, and third bases.

On beekeeping *(page 60)*: What's the most fulfilling thing to come out of it? –@KYLIE.FLORESS

Once the golden honey is on display, it's the most beautiful thing.

How much honey do your hives produce? –@GOLF_SKI_CHICK

About 20 gallons.

What do you plan to do with all that honey? –@LAUREN.BOAT

Give it away! Every time someone comes over, I make them grab a jar to take home.

What did you bring home this season from Magnolia Market?

Forest Green Scalloped Pie Dish from our Cottage Collection.

WATCH

MAGNOLIA NETWORK

New shows to stream on HBO Max or watch on Magnolia Network

GILBERT'S
GENERAL STORE

BACK TO THE FRONTIER

Three American families leave the 21st century behind and attempt to live as 1880s homesteaders, tackling historical challenges (like no running water or electricity) and learning the skills frontier families needed to survive.

THE LAST WRIGHT

Mother-daughter duo Debbie and Sarah Dykstra navigate current building codes and material challenges as they build a home based on the last plans created by Frank Lloyd Wright before his death in 1959.

MAGNOLIA TABLE: AT THE FARM

Jo welcomes us into her home to share family recipes and seasonal favorites, including a few recipes from her new line of frozen baked goods *(page 12)*. Follow along for cooking tips and simple joys as Jo savors time around the farm.

PHOTOGRAPH COURTESY OF MAGNOLIA NETWORK

EXPERIENCE IN WACO, TX

SILOBRATION

Come one, come all! Meet us in Waco on October 23–25 for a weekend to remember. Enjoy shopping, live music, good food, and more. Get the details at *magnolia.com/pages/silobration*.

TASTE IN WACO, TX

FALL MENUS

For our restaurant, coffee shop, and bakery in Waco, our culinary team brainstormed fresh takes on favorite items to create new, elevated dishes. Recommended orders: our Chicken Biscuit Sliders with Honey Butter and the Warm Cookie Sundae—now serving at Magnolia Table. See all our menus at *magnolia.com/visit/eat.*

SHOP AT THE MARKET + ONLINE

NEW FALL COLLECTION

Bring home heirloom-style pieces that embrace both the new and nostalgic. Our fall collection features charming tabletop pieces (highlight: a seagrass colorway), furniture with vintage-inspired details like scalloped edges and turned legs, and cozy textiles—including our best-selling Flora Block Print bedding. Shop at *magnolia.com.*

6
DELICIOUS
BAKED
GOODS

INTRODUCING

Magnolia Table®

FROZEN BAKED GOODS

Our most-loved recipes, coming soon to the freezer aisle at Target.

At Magnolia, we've spent the past decade creating recipes for our Magnolia Table *cookbooks and serving up our favorites at our restaurant, bakery, and coffee shop in Waco, Texas. Our love of food comes from our belief that life's best moments unfold around the table. I believe that if we let it, food can be an invitation to slow down, settle in, and connect with those we love. Our hope with this exciting new line of frozen baked goods is that it will make gathering together easier and that families will have more time to savor everyday moments around the table.*

From our table to yours,

Joanna

TASTES LIKE HOME

The heart behind this line of frozen baked goods was to take our favorite recipes and make them more convenient for you without sacrificing real and quality ingredients. We started with six recipes I've been serving my family and our guests for years, and then spent more than a year testing and tailoring them to ensure every bite tastes deliciously homemade.

THE MENU

01 / JO'S BUTTERMILK BISCUITS

02 / CLASSIC CINNAMON ROLLS WITH CREAM CHEESE ICING

03 / AFTER-SCHOOL BANANA BREAD

04 / SILO COOKIES: OATMEAL + CHOCOLATE & PEANUT BUTTER CHIP + WALNUT

05 / CHOCOLATE CHIP COOKIES

06 / CLASSIC SUGAR COOKIES

PHOTOGRAPH (TOP) BY CAROLINE HANCOCK
PHOTOGRAPH (ABOVE) BY EVA KOLENKO

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ROOM *for*

The farmhouse expands to make space

MORE

for the entire family to gather.

STORY BY
joanna gaines

PHOTOGRAPHY BY
lisa petrole

A handful of years ago, my mom announced that she was ready to pass on hosting our annual family gatherings and that the torch was mine if I wanted it. Of course, I said yes. I love every part of bringing people together: dressing up the table, creating the menu, and the reward that comes as the food settles and all that's left to do is sink into warm conversation.

That year, I hosted Easter at the farm for both sides of the family, which clocks in at about 35 people. Back then, our dining table only sat eight, so we pulled temporary tables into what felt like every room of the house until everyone had a seat. That day, the house completely came alive. Every table resounded with chatter and chaos. Bowls and platters and pitchers of lemonade were being passed from long tables in the living room to the kids perched on stools in the kitchen. It was all so memorable, so imperfectly authentic that we could have easily carried on this way for years.

But a different picture popped into my head on that Easter morning. A maybe-someday image of all of us in one room at one long table—maybe two—face to face and shoulder to shoulder. I imagined our five kids with families of their own and all the memories that might await in a choice to make space for more.

So, I told Chip I wanted to start dreaming toward adding on a proper dining room to the farmhouse. Four years and a lot of family gatherings later, it felt like the right time to renovate. The most important elements I knew right away: The room needed to be big enough to seat a lot of people (even if that meant two dining tables), and because our home was built in the late 1800s, I wanted this new space to look and feel as if it had always been there.

This Thanksgiving will be our second year to gather here, and every time we all settle into our seats at the table, I'm filled with gratitude for the space, the beauty it brings to our home, and the people it holds. Mostly, I love what it says: Whether today or tomorrow or years down the road, in our home, there is always room for more.

Sourcebook on page 102

New, But Old:
When it comes to adding on to an older home, you want to select materials and finishes that look and feel period-correct. Because our house was built in the late 1800s, I made sure our design plans included trimwork that matched the rest of the house, flooring that came across as aged rather than too contemporary, and light fixtures, furniture, and decor that all looked like something you'd find in an old house.

POUR, STIR & SIP

Cider Bar

An apple cider bar sets the table for a festive exploration of flavors and fixings, encouraging guests to mix, match, and find their favorite mocktail or cocktail. Just put out the cider, juices, and spices, and let everyone set out in search of fall sips.

STORY BY **ELIAS GROUHI**
RECIPES BY **ELLEN BOEKE**
PHOTOGRAPHY BY **KELSEY HANSEN**
FOOD STYLING BY **ANNIE PROBST**
PRODUCED BY **SCOTT J. JOHNSON**

Caramel Peanut Butter Cup Milkshake

Add 1 ¾ cups of Halo Top or alternative low-sugar Peanut Butter Cup ice cream, ¼ cup of oat milk, and 2 Tbsp. of Torani Zero Calorie Caramel Beverage Sauce to a blender. Blend until smooth and pour into a glass. Garnish with sugar free whipped cream.

Caramel Cold Brew with Salted Vanilla Cold Foam

Mix together 2 tbsp of Torani Zero Calorie Caramel Beverage Sauce and 1 cup of cold brew in a glass over ice. Whisk ½ cup of milk of choice and 1 ½ tsp. of Torani Sugar Free Salted Vanilla Syrup together to form a cold foam. Layer cold foam on top of cold brew.

Iced Caramel Apple Sparkling Cider

Mix together ¾ cup of apple cider, ¼ cup of sparkling water, 2 Tbsp. of Zero Calorie Caramel Beverage Sauce, and a dash of cinnamon and pour over ice. Garnish with a cinnamon stick and apple slice.

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Iced Caramel Almond Matcha Latte

Prepare matcha by whisking 2 Tbsp. of matcha with hot water until blended. Add 2 Tbsp. of Torani Zero Calorie Caramel Beverage Sauce, 1 ½ tsp. of Torani Sugar Free Almond Syrup, and ½ cup of oat milk. Mix together and pour over ice.

Caramel Espresso Martini

Add 2 shots of espresso, 2 Tbsp. of Torani Zero Calorie Caramel Beverage Sauce, ¼ cup of vodka, 2 Tbsp. of coffee liqueur, and ice to a shaker. Strain into a coupe glass and garnish with coffee beans.

Caramel Hot Chocolate

Add 1 cup of milk of choice, 1 Tbsp. of unsweetened cocoa powder, and 2 Tbsps. of Torani Zero Calorie Caramel Beverage Sauce to a small saucepan and simmer over medium heat. When warm, pour into a mug and top with sugar-free whipped cream.

Mixes Well

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Apple Cider Bar

SET UP: Gather ingredients, share instructions, and offer recipes guests can try.

For each serving, in an ice-filled glass combine apple cider and desired combination of mixer, spirit (optional), lemon or lime juice, syrup/sweetener, bitters, and/or spice/herb; stir. Garnish as desired.

APPLE CIDER (4 OZ.)

MIXERS (1 TO 2 OZ.)
Cherry juice, orange juice, ginger beer/ginger ale, pomegranate juice

LEMON OR LIME JUICE (½ OZ.)

SYRUP/SWEETENER (1 TSP.)
Brown sugar, caramel sauce, pure maple syrup

BITTERS (1 OR 2 DASHES)

SPICE/HERB (PINCH, SPRIG, PIECE)
Fresh ginger slices, ground spices (cinnamon, ginger, cloves, nutmeg), fresh herbs (thyme, rosemary, sage), whole spice (star anise, cinnamon stick), sea salt

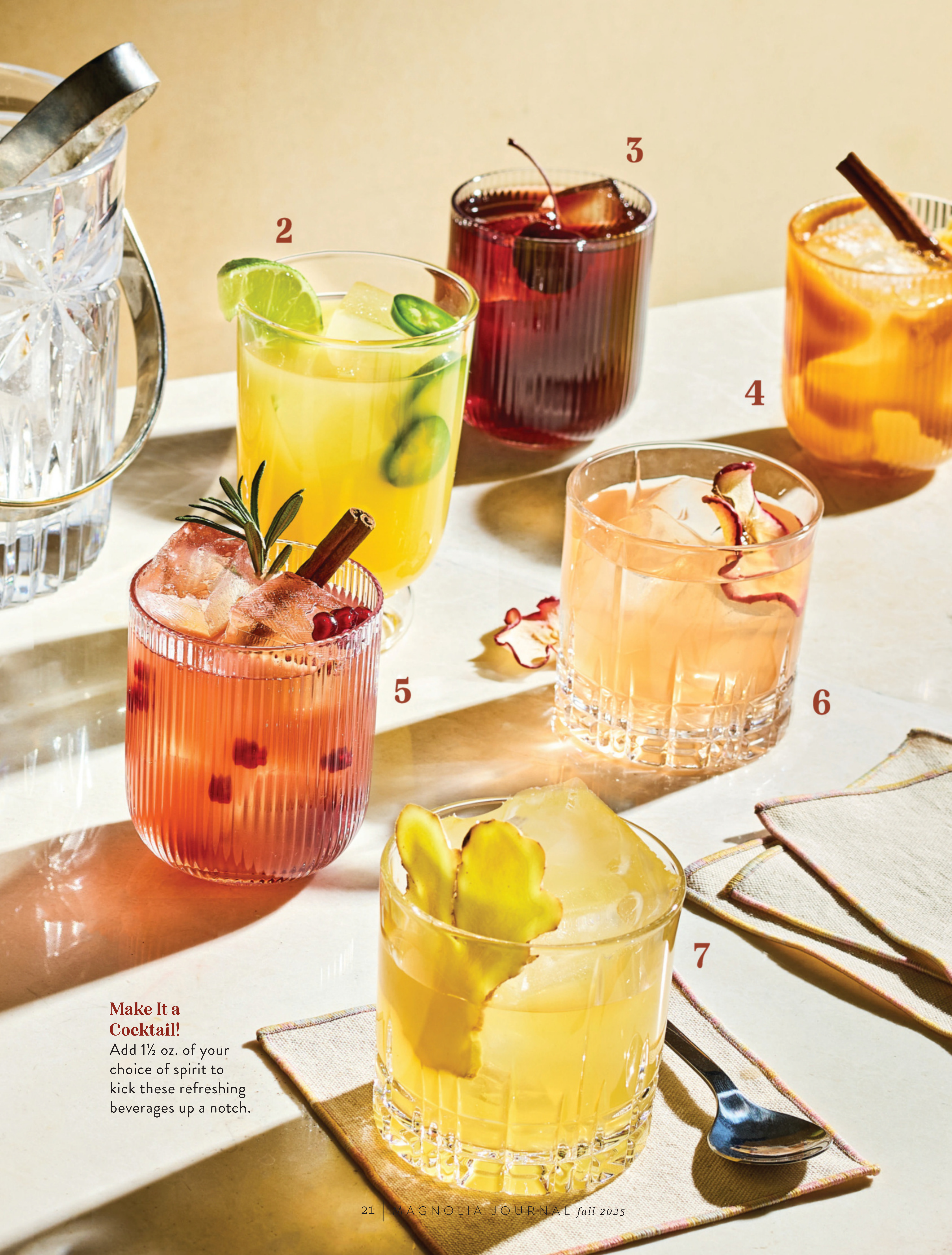
GARNISH
Apple slices, cherries (maraschino, amarena), chile slices (jalapeño, red chile), citrus slices/wedges (orange, lemon, lime, kumquat), pomegranate arils

---

Too many tasty options to choose from? Borrow one of our crafted combos.

1. Brown sugar rim, cider, star anise, and fresh apple slice *(optional: spiced rum)*
2. Cider, orange juice, lime juice, jalapeño slices, and lime wedge *(optional: tequila)*
3. Cider, cherry juice, maple syrup, and cherry *(optional: bourbon)*
4. Cider, lemon juice, caramel sauce, cinnamon stick, and sea salt *(optional: 1 oz. vodka + ½ oz. butterscotch schnapps)*
5. Cider, ginger beer, pomegranate juice, pomegranate arils, cinnamon stick, and rosemary sprig *(optional: vodka)*
6. Cider and dried apple slice *(optional: 1 oz. rum + ½ oz. cinnamon schnapps)*
7. Cider, lemon juice, maple syrup, and thin fresh ginger slice *(optional: whiskey)*

Sourcebook on page 102



Make It a Cocktail!
Add 1½ oz. of your choice of spirit to kick these refreshing beverages up a notch.

THE EMBRACE OF TAKING HOLD & LETTING GO

story by **BILLY JACK BRAWNER**

An embrace is the long-awaited
tight hug at the airport after too
much time spent apart,
and it's wearing the shoes out of
the store and straight to dinner,
and it's going all in on the idea, the
belief, the dream that has kept you
up at night

An embrace is no longer covering
the scar you've so carefully
hidden, letting the world know
its story,
and it's saying, *well, OK then* to the
change of weather, the change of
scenery, the change of plans

An embrace is a mother wrapping
her child in her arms after a
scraped knee on the playground,
and it's keeping an open mind
and an open heart when the road
ahead is filled with unknowns,
and it's pulling an old story close
and reflecting on the lessons
clumsily learned

An embrace is active, a moving
toward, a pulling into,
and it also sits quietly, it lets go,
and it welcomes whatever may
come with a gentle peace

An embrace is the knowing look
when sorrow is heavy and words
aren't enough,
and it's seeing someone
for who they really are
with all the grace in the world,
and it's seeing yourself
for who you really are
with all the grace in the world

An embrace often
requires courage
and asks us to be brave as we
face the risk of disappointment in
giving ourselves fully

An embrace often
requires patience
and invites us to make space,
to stretch out, to slowly unfold

An embrace often
requires presence
and calls us to pull up a chair,
to lean in close, to be completely
in the moment

An embrace is a gift we give,
and it's a gift we receive

An embrace nurtures us,
shapes us, molds us
in the time we spend here
becoming who we are
by choosing what to embrace
and by choosing what embraces us

WILCOLATOR
OFF

ONE PAN FITS ALL

Fall flips the switch from sandals to schedules, dropping us back into routine after a season of chasing spontaneity. These simple one-pan wonders can help ease the change in pace, making dinner feel less like a chore and more like a breeze. Slow-roasted and caramelized with crispy edges and tender centers, sheet-pan suppers can free up time otherwise spent busying over prep or dirty dishes so you can savor the moments that really matter.

STORY BY **ALYSSA SHULTIS** RECIPES BY **ELLEN BOEKE** PHOTOGRAPHY BY **KELSEY HANSEN**
FOOD STYLING BY **ANNIE PROBST** PRODUCED BY **SCOTT J. JOHNSON**

PESTO GNOCCHI

PREP: *15 minutes*
ROAST: *25 minutes*
MAKES: *4 servings*

Nonstick cooking spray
8 oz. tiny red potatoes, cut into ½-inch slices (1½ cups)
1 medium yellow onion, cut into 1-inch wedges
¼ cup olive oil
½ tsp. kosher salt
¼ tsp. crushed red pepper
1 16-oz. pkg. shelf-stable gnocchi
1 medium yellow summer squash or zucchini, halved lengthwise and cut crosswise in 1-inch slices (2 cups)
2 cups cherry tomatoes
1 7-oz. container refrigerated pesto sauce (¾ cup)
Shaved or grated Parmesan cheese

1. Preheat oven to 425°F. Line an 18×13-inch (half-sheet) baking pan with parchment paper or foil. (Lightly coat foil with cooking spray.)

2. Combine potatoes and onion in a medium bowl. Add 2 Tbsp. of the olive oil, ¼ tsp. of the salt, and ⅛ tsp. of the crushed red pepper. Toss to coat. Spread mixture in one side of pan. Place pan in oven and roast 10 minutes.

3. Meanwhile, combine gnocchi and squash in the same bowl. (Gently separate any gnocchi that are stuck together.) Add the remaining 2 Tbsp. olive oil, ¼ tsp. salt, and ⅛ tsp. crushed red pepper. Toss to coat.

4. Spread gnocchi and squash in pan with potato mixture. Roast 15 to 20 minutes more or until potatoes are tender, adding tomatoes to pan with gnocchi the last 5 minutes.

5. Drizzle gnocchi mixture with pesto sauce; toss to coat. Top servings with Parmesan cheese.

ORANGE-GLAZED SALMON

PREP: *15 minutes* **ROAST:** *45 minutes* **MAKES:** *4 servings*

	Nonstick cooking spray
4	sprigs fresh thyme
1	lb. Yukon gold potatoes, cut into 1-inch pieces
1	Tbsp. olive oil
¾	tsp. kosher salt
½	tsp. freshly ground black pepper
8	oz. Brussels sprouts, trimmed and halved if large
⅓	cup orange marmalade
2	Tbsp. white balsamic vinegar
1	Tbsp. Dijon mustard
2	tsp. fresh thyme leaves
1	orange, cut crosswise into 8 slices
4	6-oz. fresh skin-on salmon fillets

1. Preheat oven to 425°F. Line an 18×13-inch (half-sheet) baking pan with parchment paper or foil. (Lightly coat foil with cooking spray.) Place thyme sprigs in one side of pan.
2. Combine potatoes, olive oil, ½ tsp. of the salt, and ¼ tsp. of the pepper in a medium bowl; toss to coat. Spread over thyme sprigs in baking pan. Roast 15 minutes.
3. Add Brussels sprouts to side of pan with potatoes; toss to combine. Roast 15 minutes.
4. Stir together marmalade, vinegar, mustard, 1 tsp. of the thyme leaves, and the remaining ¼ tsp. salt and ¼ tsp. pepper in a small bowl. Arrange orange slices on the empty side of pan. Place salmon fillets on top of orange slices, leaving space between fillets. Spoon marmalade mixture over salmon. Roast 15 to 20 minutes more or until fish flakes easily and vegetables are tender. Garnish with the remaining 1 tsp. thyme leaves.

SESAME BEEF AND BROCCOLI

PREP: *15 minutes*
ROAST: *16 minutes*
MAKES: *4 servings*

4 cups fresh broccoli florets
2 Tbsp. vegetable oil
1 lb. beef flank steak, thinly sliced into 2-inch-long strips
4 oz. fresh shiitake mushrooms, stems removed and caps halved
2 Tbsp. soy sauce
2 cloves garlic, minced
3 Tbsp. hoisin sauce
1 Tbsp. packed brown sugar
1 Tbsp. rice vinegar
2 tsp. sesame seeds
1 tsp. sesame oil
2 cups hot cooked white rice or soba noodles
¼ cup bias-sliced green onions
Chili crisp (optional)

1. Preheat oven to 425°F. Line an 18×13-inch (half-sheet) baking pan with parchment paper or foil. Place broccoli in one side of pan. Drizzle with 1 Tbsp. of the vegetable oil; toss to coat. Roast 8 minutes or until broccoli is tender.

2. Meanwhile, in a medium bowl combine steak, mushrooms, 1 Tbsp. of the soy sauce, the remaining 1 Tbsp. vegetable oil, and the garlic; toss to combine. Place steak mixture in pan with broccoli. Roast 8 to 10 minutes or until steak is cooked through and broccoli is lightly browned.

3. For sauce, whisk together hoisin sauce, brown sugar, rice vinegar, the remaining 1 Tbsp. soy sauce, the sesame seeds, and sesame oil in a small bowl.

4. Pour sauce over steak and broccoli; toss to coat. Serve steak and broccoli with rice. Top with green onions and, if you like, serve with chili crisp.

MEAT LOAF
DINNER

PREP: *15 minutes*
BAKE: *30 minutes*
MAKES: *4 servings*

- 1 egg, lightly beaten
- ½ cup shredded sharp cheddar cheese (2 oz.)
- ⅓ cup shredded carrot
- ¼ cup finely chopped onion
- ¼ cup dry bread crumbs
- 2 tsp. Worcestershire sauce
- 2 tsp. steak seasoning
- 1 tsp. prepared horseradish
- 1 lb. lean ground beef
- 12 oz. tiny (1- to 1½-inch) potatoes, larger ones halved
- 1 Tbsp. olive oil
- ¼ tsp. kosher salt
- ¼ tsp. freshly ground black pepper
- 8 oz. fresh green beans, trimmed
- 2 Tbsp. packed brown sugar
- 2 Tbsp. ketchup
- 2 tsp. yellow mustard

1. Preheat oven to 375°F. Line an 18×13-inch (half-sheet) baking pan with parchment paper or foil.
2. Stir together egg, cheese, carrot, onion, bread crumbs, Worcestershire sauce, 1 tsp. of the steak seasoning, and the horseradish in a medium bowl. Add ground beef; mix well. Divide mixture into four equal portions; shape into round loaves. Arrange loaves in pan.
3. Combine potatoes, olive oil, the remaining 1 tsp. steak seasoning, the salt, and black pepper in another bowl; toss to coat. Place potatoes, cut sides down if halved, in pan with loaves. Bake, uncovered, 15 minutes.
4. Meanwhile, add green beans to the bowl with residual olive oil and seasoning from potatoes; toss to coat. In a small bowl stir together brown sugar, ketchup, and mustard.
5. Remove pan from oven. Spread green beans over the potatoes and spoon the brown sugar mixture over the loaves. Bake 15 minutes more or until meat loaves are done (160°F) and vegetables are tender.

CHICKEN FAJITA TACOS

PREP: *15 minutes* **ROAST:** *20 minutes* **MAKES:** *16 tacos*

	Nonstick cooking spray
2	Tbsp. olive oil
1	Tbsp. chili powder
1	Tbsp. ground cumin
1	tsp. garlic powder
1	tsp. smoked paprika
¾	tsp. kosher salt
⅛	tsp. cayenne pepper
1½	lb. boneless, skinless chicken breasts, cut into ½-inch-thick strips, or chicken tenderloins
1	medium white onion, halved and sliced
1	medium red bell pepper, cut into ¼-inch strips
1	medium yellow bell pepper, cut into ¼-inch strips
1	large or 2 medium poblano chiles, cut into thin strips
16	6-inch corn or flour tortillas, warmed
	Toppings: guacamole, salsa, sour cream, pico de gallo, fresh cilantro leaves
	Lime wedges

1. Preheat oven to 425°F. Line an 18×13-inch (half-sheet) baking pan with parchment paper or foil. (Lightly coat foil with cooking spray.)
2. Stir together the next seven ingredients (through cayenne pepper) in a large bowl. Add chicken, onion, bell peppers, and poblano; toss to coat. Spread chicken mixture evenly in pan. Roast 20 to 25 minutes or until chicken is done (165°F) and vegetables are tender, stirring once halfway through cooking.
3. Spoon chicken mixture into warm tortillas and add desired toppings. Serve with lime wedges.

Sourcebook on page 102

OPEN INVITE

Sometimes we forget how putting out a welcome mat is one of the simplest, most powerful ways to lift the spirit of a community—and create connectedness where once there were gaps.

An open invite doesn't need to be grand or complicated. It's merely a chance for us to offer what we have. Maybe it's a few empty seats at our kitchen table on a Sunday afternoon. Maybe it's an unused garage bay that's held open for enthusiasts to share their skills with the next generation. Maybe it's an open gym where friends host a round-robin tournament for all levels, all walks of life.

Imagine what would happen if we papered our towns and cities with invites like these—pinning up announcements for come-one-come-all gatherings. Imagine the warmth that would permeate home to home, group to group, stranger to stranger. Instead of feeling disconnected or indifferent, we'd experience how opening our doors to one another is one of the most beautiful ways to live this life.

PANCAKES & PUSH-UPS

SATURDAYS 6–8 A.M. @ TERRACE PARK

Load up your strollers and come hang out with dads who don't have time to work out. Pancakes and push-up playlist covered.

>> BRING YOUR OWN WIPES <<

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CITY BLOCK SWEEP-UPS

We meet in front of Jeb's and start cleaning block by block. Fill a trash bag and get free ice cream when we finish!

THURSDAYS 5 P.M. • BYO GLOVES

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WE'LL COVER THE REST!
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WITH REBECCA & ELISE

STORY BY **LIZ BELL YOUNG** ILLUSTRATIONS BY **BELLA JOHNSON**
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COME MAKE FRIENDS!

A big, monthly playdate for same-age kiddos and their families to get together and meet others in the same life stage—and build deeper friendships over time.

"I collected lots of individual friends before my son was born and during his first year of life (from prenatal yoga, church, neighborhood, swim lessons). Now my husband and I invite those little ones and their parents over once a month for a big playdate. A dozen or so families are involved, so it's always a new combination. The invitation says, 'Come make friends!' and it's working! A few years ago, our area was shaken by wildfire, and we lost everything we owned. Now that we're resettled—and still hosting this crew of friends—we appreciate more than ever the intangible gift of people taking care of one another. I believe if you see a need for community, you have the power to create it."

—Caitlin

THE 'ANY DAY' DRIVEWAY

What began as hauling furniture outside for an impromptu neighborhood party turned into month after month of an "everyone's welcome" to stop by Marilyn's driveway for appetizers, a televised baseball game, cocktails served off the tailgate, and a serving of abundant hospitality from a woman who never knew a stranger.

"We call it the 'Yoo-hoo! I love you!' corner because that's what Marilyn always calls out to anyone who passes by. She's surrounded by fancy houses with elaborate outdoor spaces, and yet hers is the one ... all hobo- and gypsy-like ... where everyone wants to be. She genuinely loves us all."

—Mike (Marilyn's friend)

FIRST EIGHT

A wide-circle invite goes out, and the first eight who RSVP are offered a seat around the dining table of Toby and Josh. It's held on the 8th of every month, so whether it becomes a Tuesday night roundup or a more elaborate Sunday brunch, the vision remains the same: Connect new people to one another, serve them well, and see what happens.

"Before we opened our door that first night, we panicked a minute. We've both worked in the restaurant industry and love hosting, so we wanted everything—the menu, the seating arrangement—to feel perfect. But then we reminded ourselves: The reason for opening our door is meaningful connection. We chose to let go of control ... and the night far exceeded our expectations. Walls came down quickly in that vulnerable space. There was banter, laughter, everyone just hanging out in the kitchen between courses. Afterward, a guest asked for a photo of the night, and we realized there weren't any. No one had taken their phones out! It felt like the rest of the world didn't exist for those four hours."

—Toby and Josh

ILLUSTRATIONS BY **BELLA JOHNSON**

MOTOR MONDAYS

Part of a multifaceted community endeavor, the team behind Motor Mondays opens their garage door for young people to learn how cars work and how to take care of them—oil changes, diagnostics, and simple repairs. Visitors can bring their own cars or work on one of the project vehicles in the shop. A skilled mechanic, alongside a group of mentors, helps guide and inspire the next generation.

"When I started this, I wasn't following a template. I just wanted to re-create the grace I'd experienced as a 13-year-old skateboarder—when instead of being kicked off a church property like I expected, they invited me to stay… and even skate inside their gym. Years later I wondered: What if I could make a space that's super cool to be part of, and everyone has the right to be there? *I found others with a heart to do the same."*

—John

CAFÉ IN THE KITCHEN

Coffee flows from 10 a.m. to 1 p.m., and all neighbors are invited, by text or word-of-mouth, to stop by Tina's family's kitchen and stay for however long they'd like. It's a lightweight monthly affair that's become a happy tradition—even the most noncommittal neighbors end up staying from beginning to end.

"When I was a single mom and had just moved into a New York brownstone, I sat on the stoop and started introducing myself to neighbors… inviting them to share a cold beverage, a picnic, a place to sit. I needed to feel safe in my new surroundings and help build the kind of atmosphere where you can knock on a neighbor's door at 3 a.m. in an emergency. I was gentle but relentless. I'm naturally a human gatherer, but I believe anyone can do this. Five of my friends started hosting in their own neighborhoods; it's beautiful to see all sorts of hyperlocal gatherings unfold."

—Tina

BE KIND RUN CLUB

Dubbed the kindest run club in town, Be Kind Run Club meets three times a week and offers an open invite to anyone who wants to run with others by their side. All paces are welcome. No commitments. No runner left behind.

"I could barely run 2 miles when we started and figured there must be other people out there like me. Now we've got 10 to 30 people showing up every week. Some are training for marathons, some just taking it slow. It's a club that anyone can be part of, no matter where they're at."

—Alex

WHERE FALL GREETS US

Coming home to planters brimming with the season's best

story by **JOANNA GAINES**
photography by **RUTHIE MARTIN**

The most restorative breath I take all day is the one on the brick steps leading up to our front door. When I've reached the wooden landing, a dog or two just starting to perk up after a long afternoon nap, I know I'm home. I especially love what's waiting for me around this time of year: whimsical varieties of coralbells, coleus, and Swedish ivy spilling out of their planters.

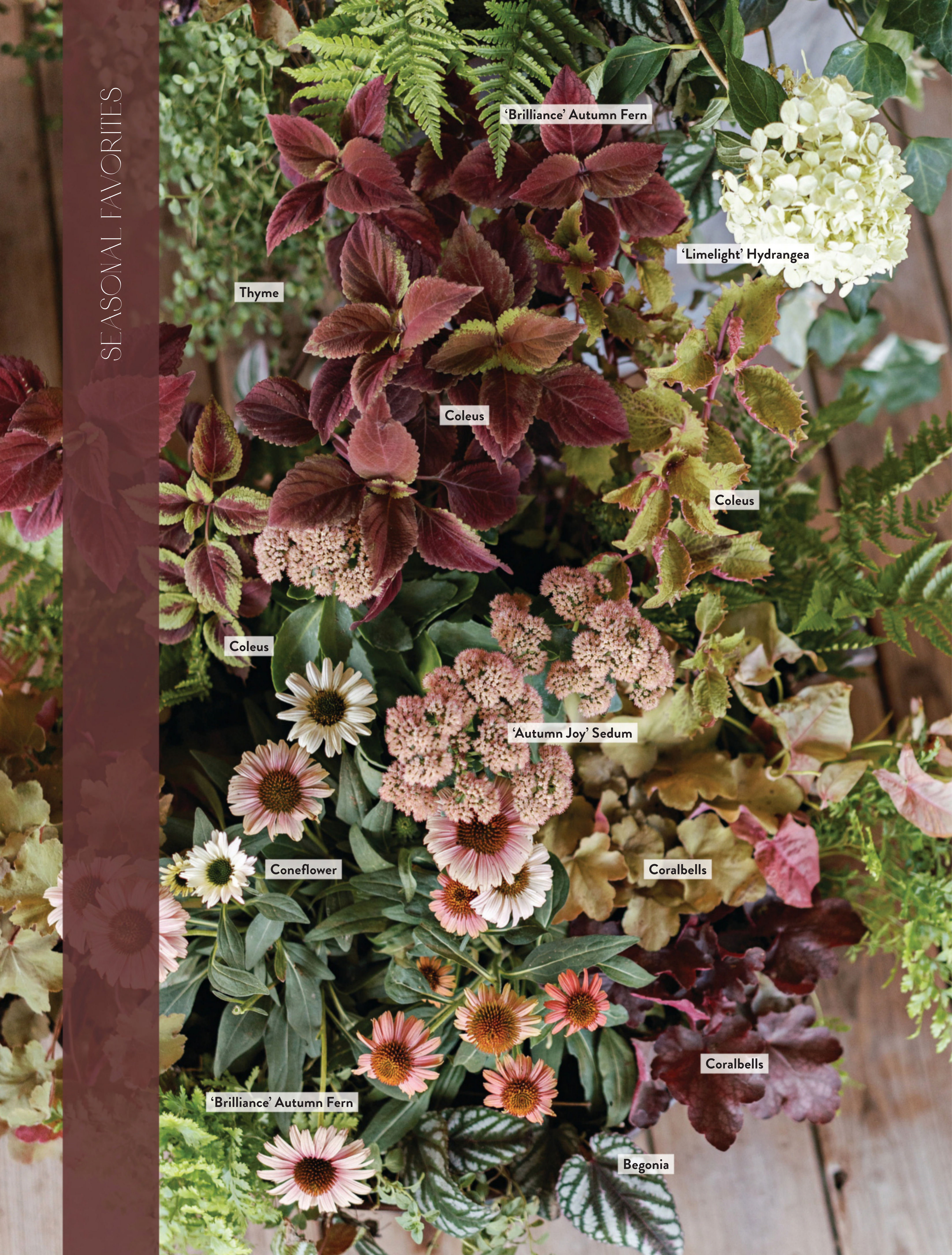
Spring and summer are my seasons to experiment and take risks with what I grow at the farm, but fall? That's its own kind of homecoming. I want to return to the same vines, bushes, and blooms that I've planted one, two, and too-many-to-count falls before. I always think, *What's the story of the season here?* It's a fun challenge to use all of fall's colors and textures and discover different ways the season can really shine. I want to find that beauty around every corner, so I'll place groups of planters on the front porch, near the garden shed, even outside the chicken coop—and everywhere I can.

I'm breaking down a few planter combinations I love, along with some tips I've learned along the way, in hopes you give fall a place to flourish this year—a warm homecoming of your own making.

SHOWSTOPPERS

To add height and make this entrance feel complete, I added Japanese maples to our front porch (*opposite*). These coneflowers (*this page*) were too good to pass up, even though they need lots of sun and a shaded porch isn't the best place for them.

Other varieties shown: coralbells, thyme, 'Limelight' hydrangea, coleus, 'Brilliance' autumn fern, 'Autumn Joy' sedum, begonia


'Brilliance' Autumn Fern
'Limelight' Hydrangea
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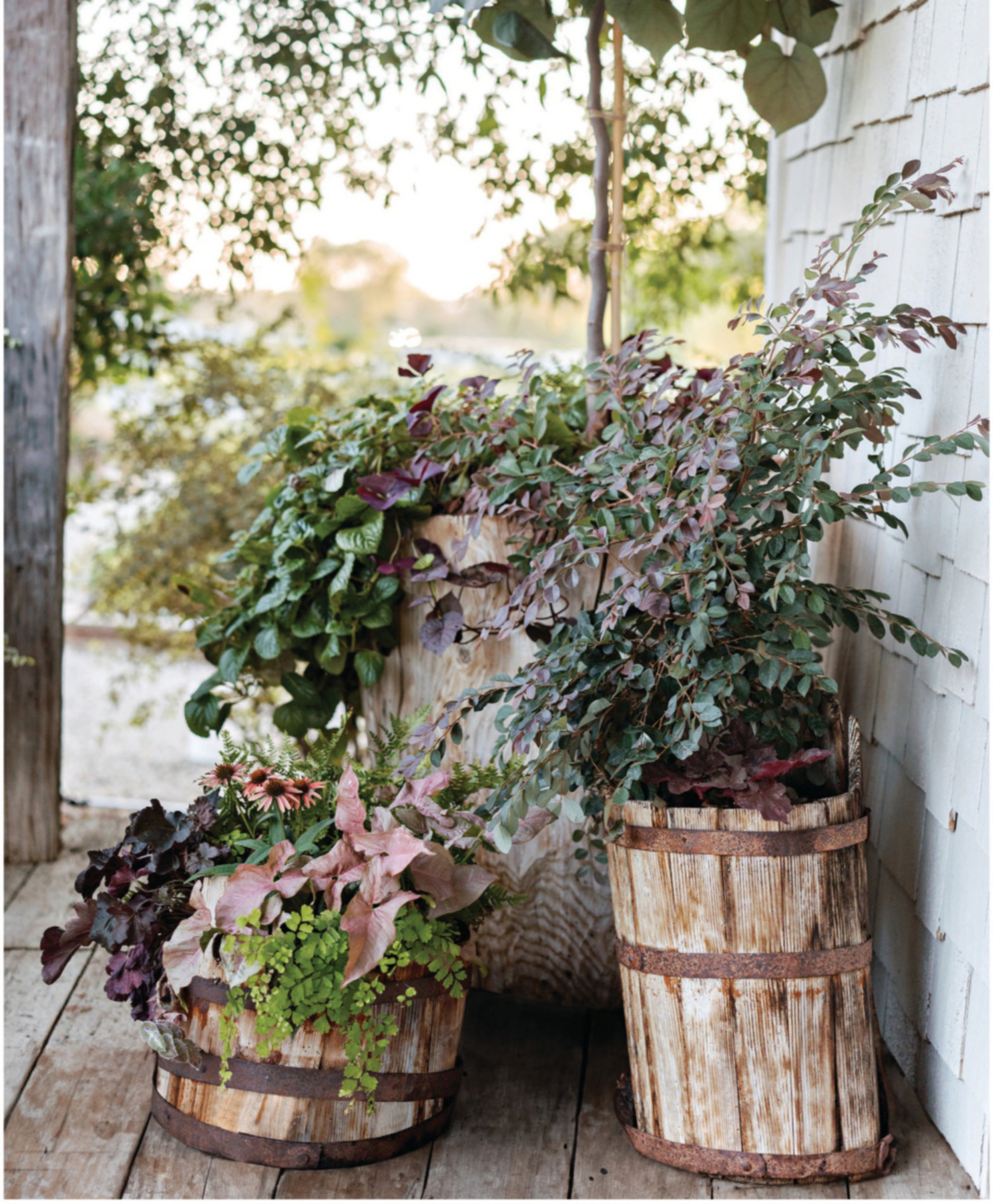
Coleus
Coleus
Coleus
'Autumn Joy' Sedum
Coneflower
Coralbells
Coralbells
'Brilliance' Autumn Fern
Begonia



CONSIDER COLOR

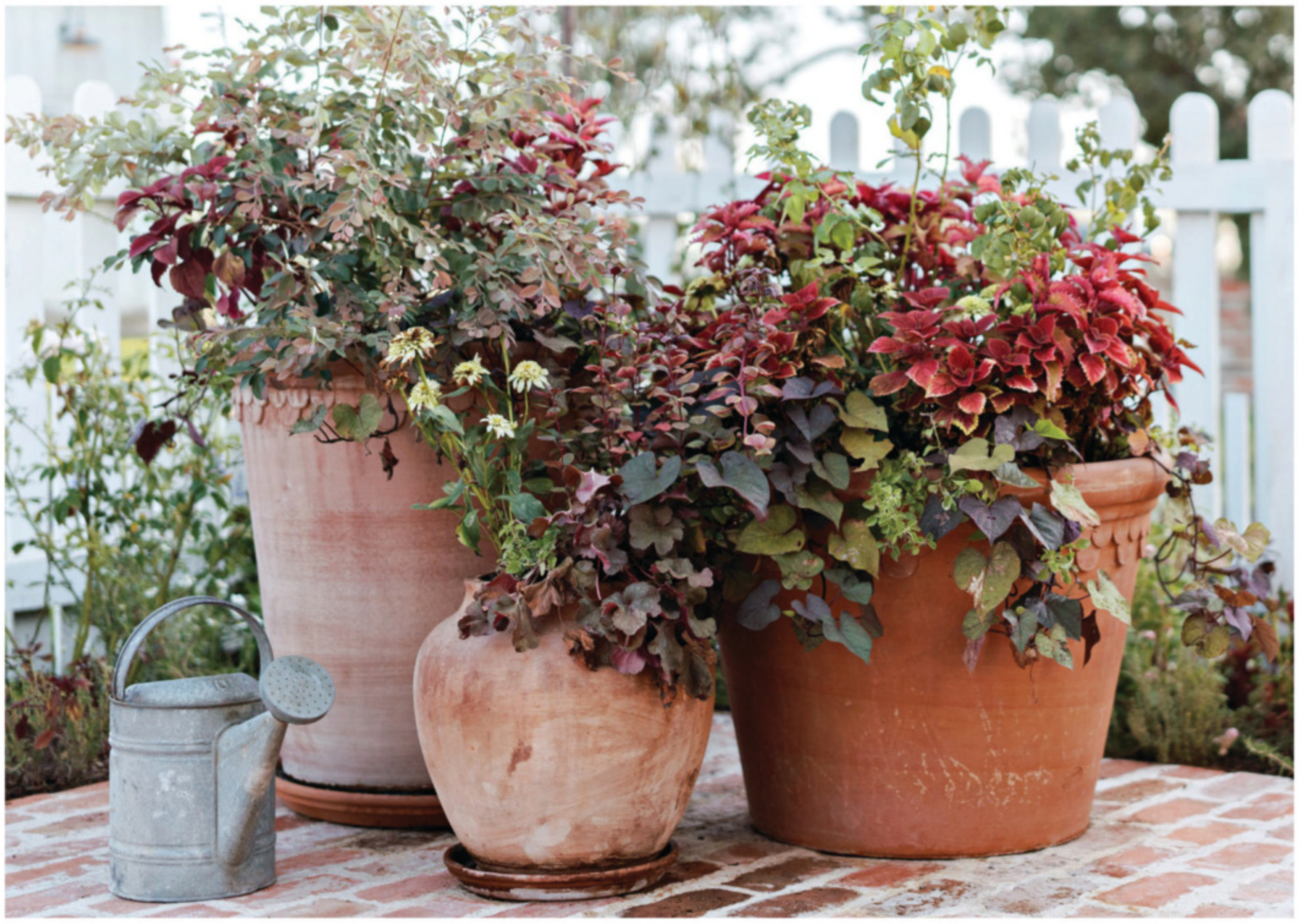
Before going to the nursery, I'll create a mood board with photos of what I'm going for, including a color palette. I'll choose one or more colors to highlight in each planter so the grouping feels cohesive. For these, I leaned into deep purples and greens.

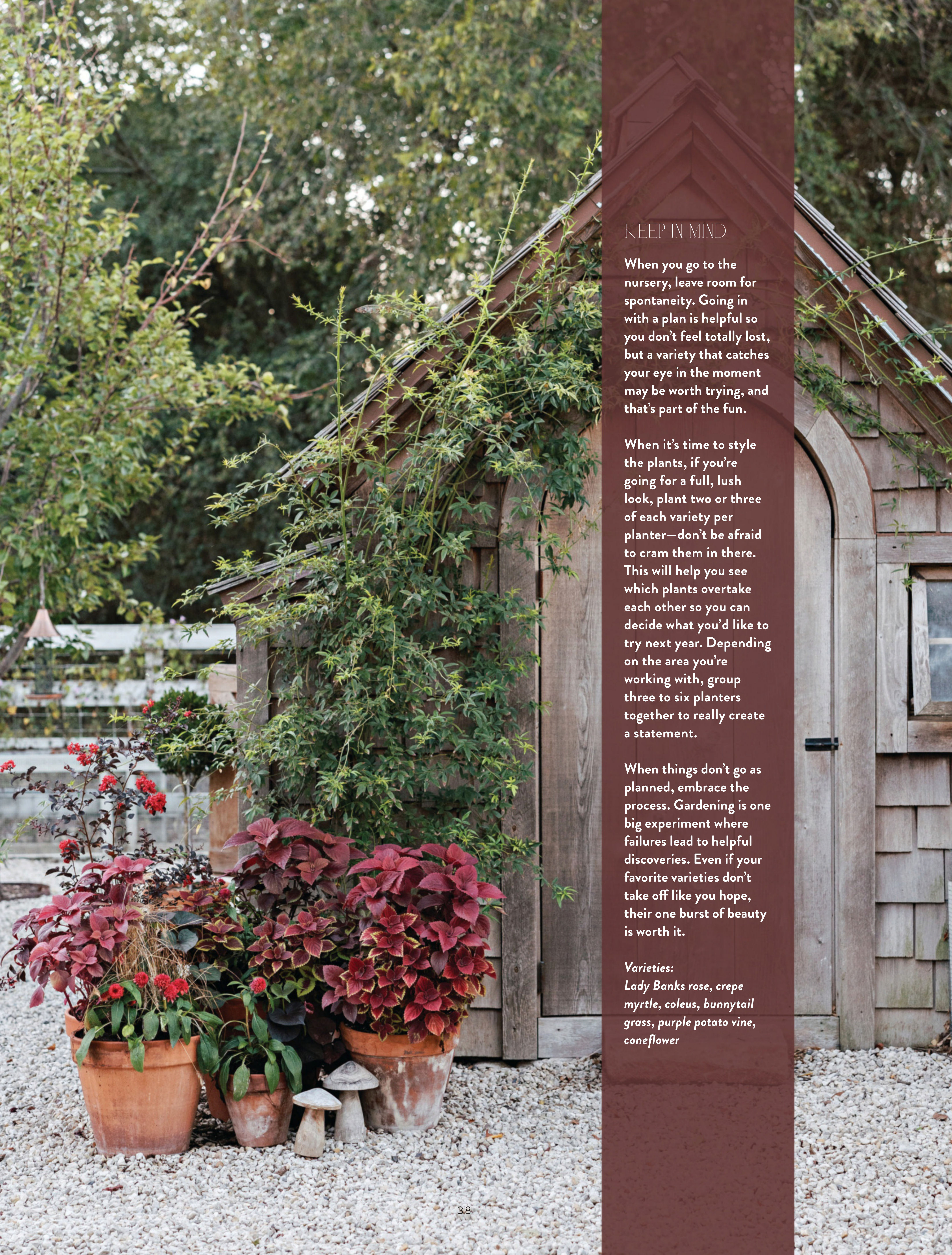
Varieties (left): *Weeping redbud tree*, Loropetalum, *Swedish ivy, potato vine, 'Brilliance' autumn fern, coralbells, maidenhair fern*

THE CLASSIC THREE

When planting, I tend to stick with the classic formula: thrillers (upright focal points), fillers (for lush understory), and spillers (to trail off the pot).

Varieties (right): *Thrillers*—Loropetalum, *Eustacia Vye rose, coneflower. Filler—coleus. Spiller—potato vine.*





KEEP IN MIND

When you go to the nursery, leave room for spontaneity. Going in with a plan is helpful so you don't feel totally lost, but a variety that catches your eye in the moment may be worth trying, and that's part of the fun.

When it's time to style the plants, if you're going for a full, lush look, plant two or three of each variety per planter—don't be afraid to cram them in there. This will help you see which plants overtake each other so you can decide what you'd like to try next year. Depending on the area you're working with, group three to six planters together to really create a statement.

When things don't go as planned, embrace the process. Gardening is one big experiment where failures lead to helpful discoveries. Even if your favorite varieties don't take off like you hope, their one burst of beauty is worth it.

Varieties:
Lady Banks rose, crepe myrtle, coleus, bunnytail grass, purple potato vine, coneflower

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A FALL HOME TOUR

HIGHLANDS *Hospitality*

Deep in the rolling hills of North Carolina, Margaret and Chris Shutze created a forever home so special they knew they couldn't keep it to themselves.

MOUNTAIN MAGIC At Flat Mountain Farm, nature meets guests at the front door, beckoning them to lounge on the lawn and watch the sunlight dance across the pond. Peregrine falcons, the home's namesake, can often be seen flying above the water.

STORY BY **JESSICA DAILEY** PHOTOGRAPHY BY **BRIE WILLIAMS**
INTERIOR DESIGN BY **MARGARET SHUTZE** STYLING BY **NATALIE WARADY**

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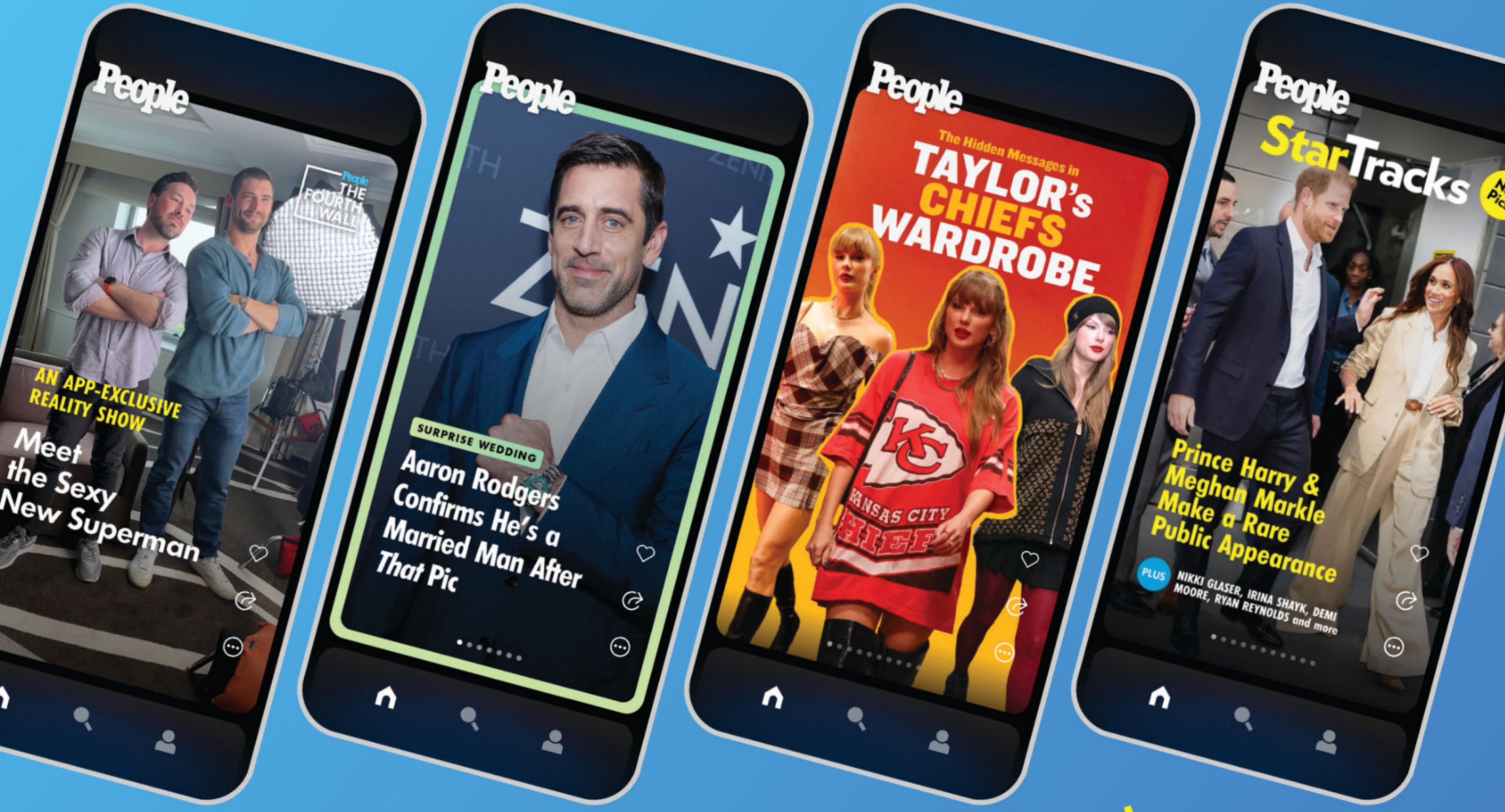
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When designer Margaret Shutze first stepped into the log house, she thought, *I don't know if I can do this.* The house, which is now named the Peregrine and available for rent at her micro-resort, Flat Mountain Farm, had been unoccupied for more than a year. Inside, it was dark and dirty, with low ceilings and heavy wood covering nearly every surface.

It was 2019, and Margaret and her husband, Chris, a custom builder and furniture maker, were on the hunt for their next project. They were living on a hobby farm in Colorado, where they rented out a cottage and camper on Airbnb. Margaret also designed properties for an international hotel company, but hosting is what made her come alive. "Hospitality is a gift that runs through my genes," she says. "My grandmother and mother both taught cooking school. I love the art of setting the table and creating a perfect retreat."

She and Chris dreamed of moving closer to family in the Southeast and creating a mountain escape where they would host weddings and guests, but also live with their two young boys and enjoy the embrace of nature and a slower pace of life. They found the perfect canvas in Highlands, North Carolina: a 28-acre estate with pine tree-lined ponds, waterfalls, streams, and a handful of run-down log structures. Margaret knew quickly that this was it, despite how daunting of a renovation it would be. "But a challenge like that usually leads to something very special," she says.

A stunning transformation unfolded over the next four years as they revitalized the land and completely rebuilt dilapidated structures into vacation homes that now welcome guests year-round. Each home has its own personality, but the four-bedroom Peregrine best captures Margaret's personal style, and for good reason. This was intended to be her family's forever home—where their dream of settling into slower rhythms together would become reality.

WHAT'S OLD IS NEW The previous owner, a seventh-generation Highlander, inherited the land in 1979. He was a log cabin specialist, and he built a single-room cabin that now serves as the home's library *(below)*. As his family grew, so did the home.

PLAYFUL PARADOX Homeowner and designer Margaret Shutze played with varying ceiling treatments to create different moods. In the dining area *(below left)*, drywall juxtaposes the painted beams in the adjacent living room, providing a clean backdrop for elegant elements like the pendant light and glossy bar backsplash.

Margaret modernized the rustic log cabin by marrying the earthy elements with clean lines and contemporary finishes. "One style does not overpower the other," she says. "They sing from the same song sheet, but they have their own moments where they stand out."

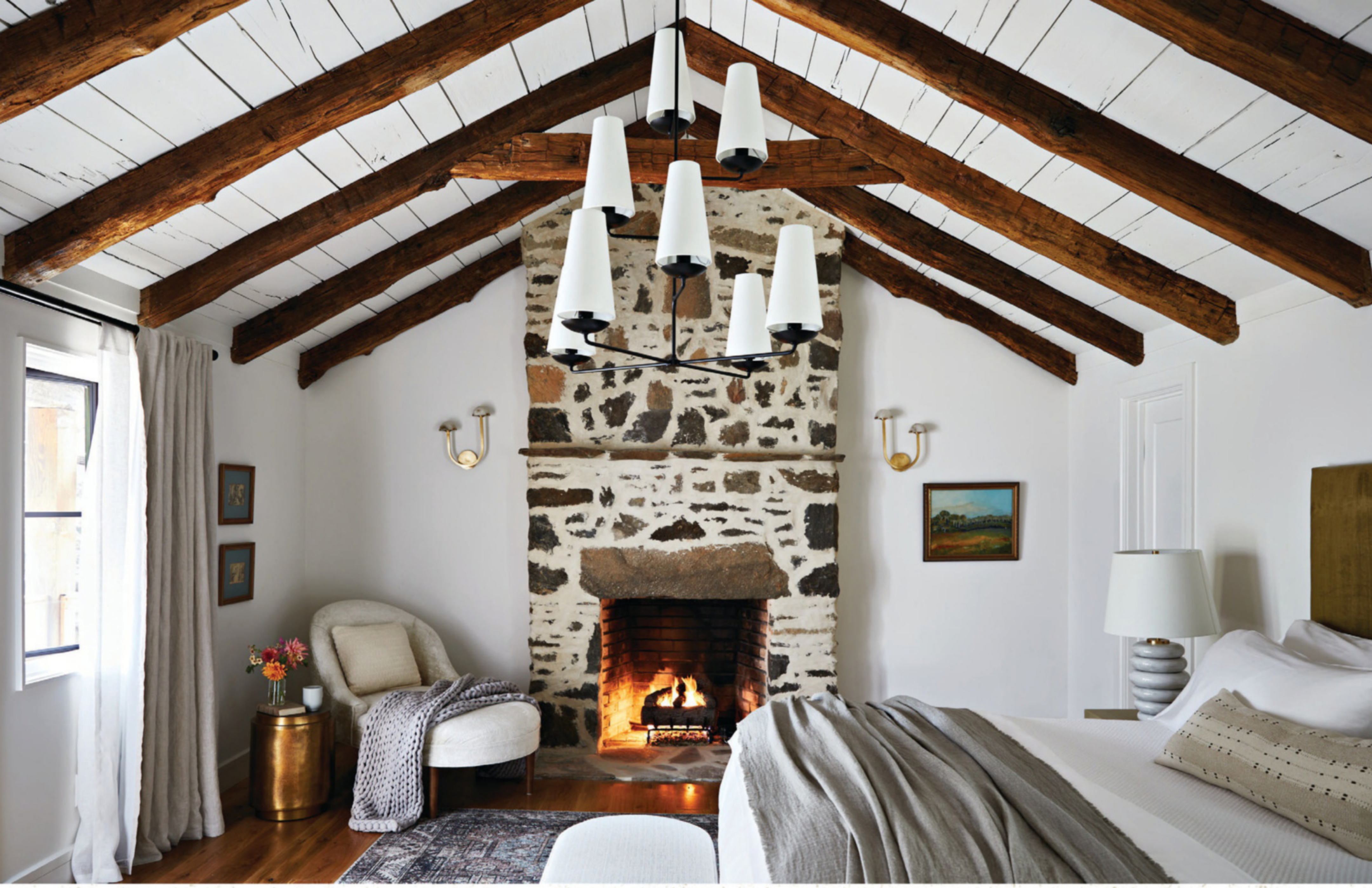
To help brighten the interior, new windows and skylights were added and the log-and-chinking walls were painted in Benjamin Moore Simply White. The den, with its original wood ceiling and stone fireplace, leans into the lodge aesthetic, while the elegant bathrooms feature fixtures on par with a boutique hotel. The kitchen balances the two styles with a sleek marble backsplash and an island made by Chris using wormy chestnut wood salvaged from the property. Sculptural light fixtures blend with antique pieces and curated art—personal elements that soulfully crafted the Peregrine into a home.

When construction wrapped in September 2023, the Shutzes needed a breather. They put the Peregrine into the

LET THE LIGHT IN Three Velux fresh-air skylights in the kitchen *(left)* helped transform the heart of the home from a dark room with poor ventilation into a sunlit entertainer's dream.

RUSTIC MEETS REFINED The low ceilings initially concerned Margaret, but she came to love the coziness they lend to the common spaces such as the living room *(below)*. Throughout, she used an over-grouting technique on the original stone fireplaces to give them a more modern look.

MARGARET AND CHRIS BECAME REACQUAINTED WITH WHAT THEY CREATED, AND IT BECAME CLEAR: *this is a place that's meant to be shared.*

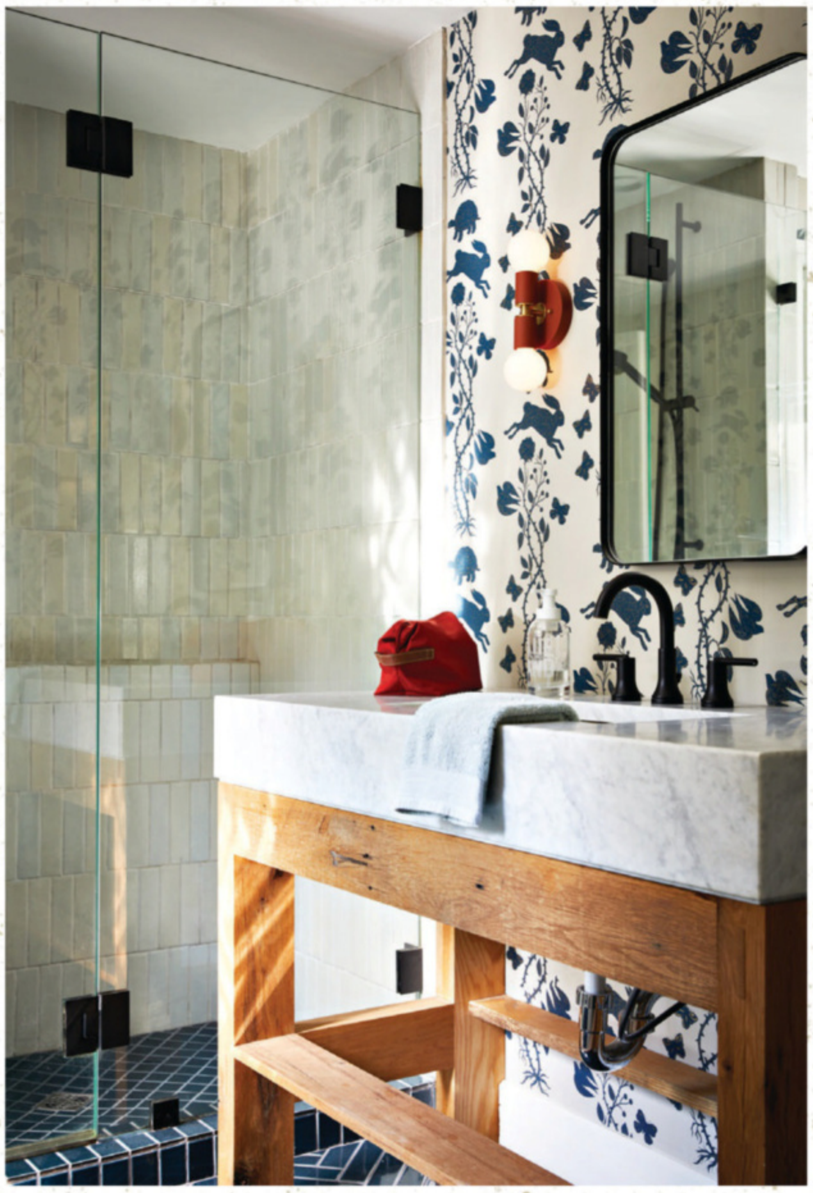


rental pool and traveled around the United States in their fifth wheel for a year. They found they loved small-space living. "We bonded so much as a family and love being so close to one another," Margaret says. "While the Peregrine was designed as my dream home, it was just too large for the four of us on a daily basis."

When the family returned, the Peregrine was still being rented out, so they lived in a different home on the property. Margaret and Chris became reacquainted with what they created, and it became clear: This is a place that's meant to be shared.

"To see how enthralled guests are with the Peregrine, to see kids running around and out on the canoe—it's so amazing," Margaret says. "To have all of this and keep it for ourselves just feels completely unfair."

During the warm months, the family will live in the fifth wheel again. After that, Margaret isn't quite sure where they'll land. They want a little more separation between work and life, so they're looking at homes within driving distance of Flat Mountain Farm. But she has no regrets about the forever home that wasn't. "I'm really proud of what we created," she says. "To share it with people is a gift."



AN AIRY RETREAT To balance the rustic elements, drywall now covers much of the log-and-chinking throughout the home, including in the primary bedroom *(above)*. The clean, simple canvas lets original details—and the views of the grounds—take center stage.

SOPHISTICATED WHIMSY Margaret chose imaginative flora-and-fauna-patterned wallpaper *(left)* for the en suite bathrooms in the bedrooms originally intended for her children. "I wanted something my boys wouldn't tire of, and that an adult would find cool, not childlike," she says.

Sourcebook on page 102

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HOT OFF THE PRESS

THIS SEASON CALLS FOR COMFORT ON THE MENU, SO WE'D LIKE TO PROPOSE A TOASTIE: HOT, CRISPY BREAD AND PULL-APART CHEESE, LEVELED UP WITH LAYERS OF CRAVEABLE FLAVOR.

STORY BY **TAYLOR DUNDORE** RECIPES BY **ELLEN BOEKE** PHOTOGRAPHY BY **KELSEY HANSEN** FOOD STYLING BY **ANNIE PROBST** PRODUCED BY **SCOTT J. JOHNSON**

MAGNOLIA

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TIME TO TOAST

Put sandwich in a skillet over medium-low. Place a second heavy skillet on top of the sandwich. Cook 3 to 4 minutes or until bottom is golden. Remove top skillet. Turn sandwich over and replace top skillet; cook 2 to 3 minutes more or until bottom is golden and cheese melts. (You also can use a panini press, according to the manufacturer's directions.)

1919 Pimiento Grilled Cheese

PREP: *10 minutes*
COOK: *5 minutes*
MAKES: *1 sandwich*

Spread 1 slice Texas toast bread with ⅓ cup 1919 Pimiento Cheese or purchased pimiento cheese. Top with 1½ tsp. chopped fresh chives and a second bread slice. Spread both sides of sandwich with 1 Tbsp. softened butter or mayonnaise. Toast as directed.

1919 PIMIENTO CHEESE

***FEATURED IN* MAGNOLIA TABLE**

Combine 2 cups (8 oz.) shredded cheddar cheese; 1 cup mayonnaise, preferably Hellmann's brand; 2 oz. shredded processed cheese, such as Velveeta brand; ¼ cup drained diced pimientos; 2 Tbsp. finely chopped green onions; and, if you like, 2 Tbsp. chopped toasted pecans in a large bowl. Stir gently until well mixed. Cover; chill at least 1 hour or up to 4 days. Makes about 2½ cups.

Mediterranean Veggie Toastie

PREP: *10 minutes*
COOK: *7 minutes*
MAKES: *1 sandwich*

Cook ⅓ cup bell pepper strips, 4 slices zucchini, 1 slice red onion, and ⅛ tsp. each salt and dried oregano in a large skillet over medium 1 minute. Add 1 cup fresh spinach; cook 30 seconds or until spinach just begins to wilt. Spread cut sides of a 4-inch ciabatta roll with 2 Tbsp. hummus. Layer bottom with 2 Tbsp. sliced pitted Kalamata olives, 1 to 2 Tbsp. crumbled feta cheese, the cooked vegetables, and another 1 to 2 Tbsp. crumbled feta cheese. Add top of roll. Spread top and bottom of sandwich with 1 Tbsp. softened butter or mayonnaise. Toast as directed.

Patty Melt

PREP: *10 minutes*
COOK: *8 minutes*
MAKES: *1 sandwich*

Divide 6 oz. ground beef into two portions; flatten portions into very thin 6-inch-diameter patties. Sprinkle patties with ½ tsp. steak seasoning. In an extra-large skillet melt 1 Tbsp. butter over medium. Add patties and 2 thin slices sweet onion; cook 1½ minutes per side or until browned on both sides. Spread 2 slices brioche bread with 1 Tbsp. Smash Sauce or purchased burger sauce. Layer one bread slice with 1 slice American cheese, a beef patty, the onion, the remaining beef patty, and another slice American cheese. Add the remaining bread slice, sauce side down. Spread both sides of sandwich with 1 Tbsp. softened butter or mayonnaise. Toast as directed.

SMASH SAUCE

In a small bowl stir together 1 cup ketchup, 2 Tbsp. mayonnaise, 2 Tbsp. dill pickle relish, 1 Tbsp. yellow mustard, 1 Tbsp. sliced green onion, ½ tsp. freshly cracked black pepper, and ¼ tsp. kosher salt until well combined. Store in an airtight container in the refrigerator up to 5 days. Makes about 1½ cups.

Monte Cristo Panini

PREP: *15 minutes*
COOK: *5 minutes*
MAKES: *1 sandwich*

Spread cut sides of a large split croissant with 2 tsp. Dijon mustard and, if you like, 2 tsp. apricot jam. Layer bottom slice of croissant with 1½ oz. thinly sliced Gruyère cheese, 3 oz. thinly sliced ham, and another 1½ oz. thinly sliced Gruyère cheese. Add top of croissant. Spread top and bottom of sandwich with 1 Tbsp. softened butter. Use a panini press according to manufacturer's directions. Place sandwich on a plate and dust with powdered sugar.

Corned Beef Toastie

PREP: *10 minutes*
COOK: *5 minutes*
MAKES: *1 sandwich*

Spread 2 slices marble rye bread with 2 tsp. brown mustard or horseradish mustard. Layer one slice with 1 oz. thinly sliced Havarti cheese, ¼ cup well-drained sauerkraut, 4 oz. thinly sliced corned beef, 2 dill pickle planks, and another 1 oz. thinly sliced Havarti cheese. Add the remaining bread slice, mustard side down. Spread both sides of sandwich with 1 Tbsp. softened butter or mayonnaise. Toast as directed.

French Onion Grilled Cheese

PREP: *10 minutes*
COOK: *30 minutes*
MAKES: *1 sandwich*

Add 1½ cups thinly sliced sweet onion, 1 Tbsp. butter, ⅛ tsp. dried thyme, and a pinch each sugar and salt to a medium skillet; cover and cook over medium-low 15 minutes, stirring occasionally. Uncover and cook over medium 10 minutes or until caramelized. Spread 2 slices sourdough bread with 4 tsp. whole grain mustard. Layer one slice with 1½ oz. thinly sliced Gruyère cheese, the onion, and another 1½ oz. thinly sliced Gruyère. Add the remaining bread slice, mustard side down. Spread both sides of sandwich with 1 Tbsp. softened butter or mayonnaise. Toast as directed.

Thanksgiving Melt

PREP: *10 minutes* **COOK:** *5 minutes* **MAKES:** *1 sandwich*

Spread 2 slices sourdough bread with 2 Tbsp. leftover or purchased cranberry sauce. Layer one slice with 1½ oz. thinly sliced Brie, ⅓ cup leftover or homemade stuffing, 3 oz. sliced leftover or purchased turkey, and another 1½ oz. thinly sliced Brie. Add the remaining bread slice, sauce side down. Spread both sides of sandwich with 1 Tbsp. softened butter or mayonnaise. Toast as directed. Serve with warmed cranberry sauce or gravy for dipping.

Years of picking up aprons here and there has resulted in quite a collection. It's fun to choose one based on my mood or what I'm about to make—or simply because I love it, like the one shown here. It might sound silly, but I get a little excited every time I put on an apron, like I'm on the brink of creating something good. —Jo

Sourcebook on page 102

PHOTOGRAPH BY **CARSON DOWNING**

Slipping on an apron signals the beginning of something new.

Worth Reaching For

An apron is a declaration. It says you're on the verge of a creative act, that you're about to plunge your hands into the messy work of making. Wearing one is a signal that ideas are about to flow, and with them, a little bit of handmade delight is on the verge of taking shape.

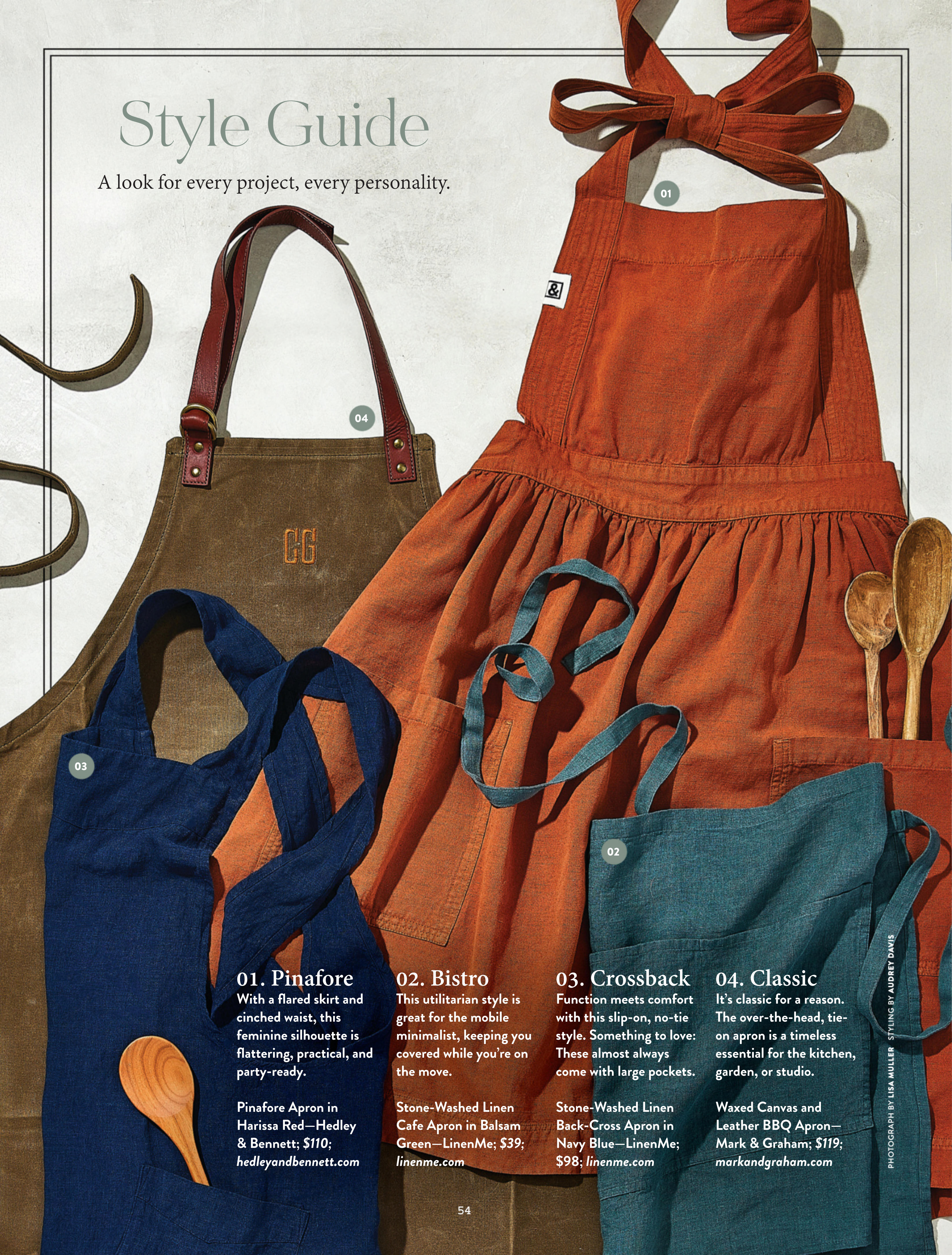
Sure, an apron serves a practical purpose. It's a barrier, a protective layer to wipe hands clean in between chopping vegetables and stirring a simmering sauce. It moves with you seamlessly from flowerbed to farmhouse sink. But an apron isn't just meant to catch spills and stains. Every time you tie one on, you're stepping into something larger than the task at hand. You're making space for hands to work and wild imagination to bloom. You're announcing to the world, and yourself, that you have ideas to share.

There's a special space somewhere within the edges of your hands and what they're making. It's where creativity stretches, spilling over in unexpected ways. You can find it in the flour dust catching light through the window, in the paint spatter on the canvas, in the soil trail between potted plants and the garden. With every mark and smear, your apron—old or new—tells the story of what's being made. After all, where the mess begins is where the best things come alive.

STORY BY **ALYSSA SHULTIS** ILLUSTRATION BY **LIDOK_L / ADOBE STOCK**

Style Guide

A look for every project, every personality.



01. Pinafore

With a flared skirt and cinched waist, this feminine silhouette is flattering, practical, and party-ready.

Pinafore Apron in Harissa Red—Hedley & Bennett; *$110; hedleyandbennett.com*

02. Bistro

This utilitarian style is great for the mobile minimalist, keeping you covered while you're on the move.

Stone-Washed Linen Cafe Apron in Balsam Green—LinenMe; *$39; linenme.com*

03. Crossback

Function meets comfort with this slip-on, no-tie style. Something to love: These almost always come with large pockets.

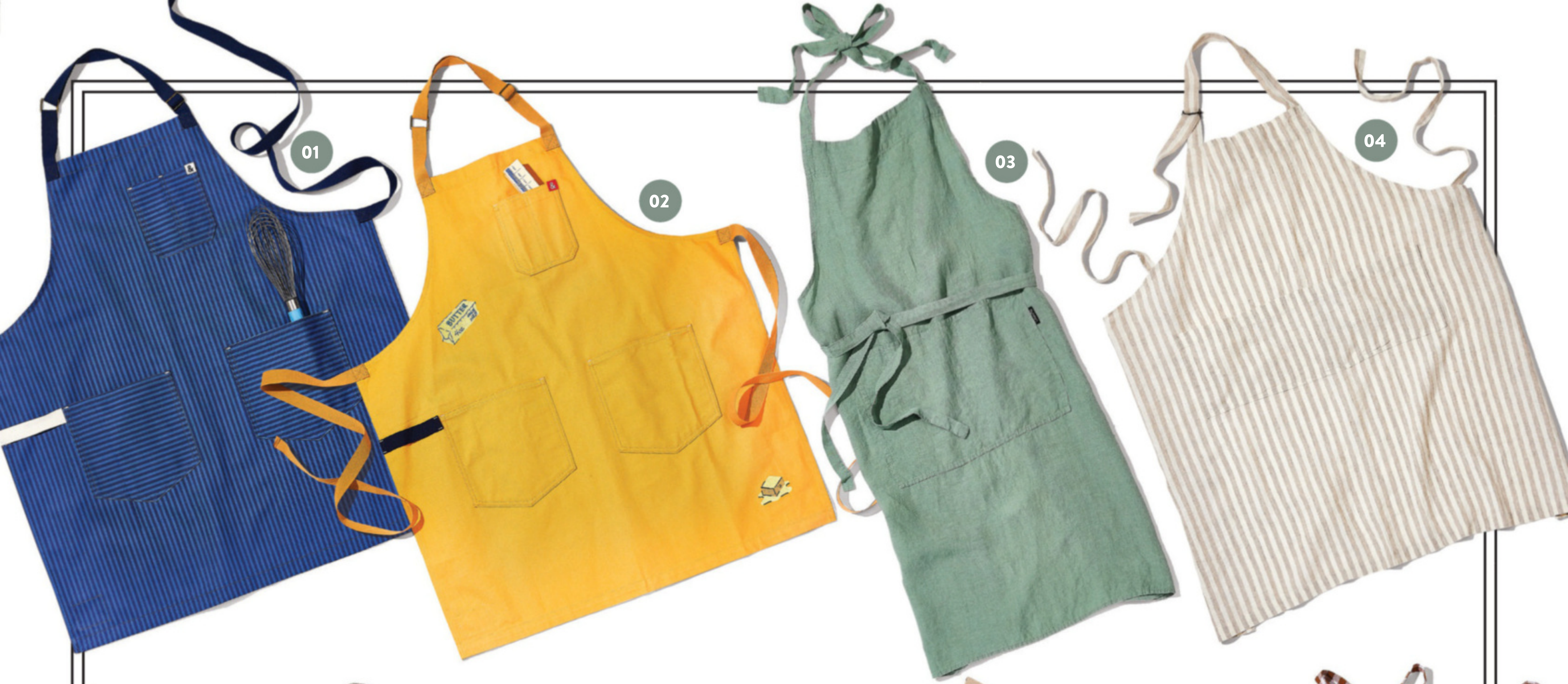
Stone-Washed Linen Back-Cross Apron in Navy Blue—LinenMe; $98; *linenme.com*

04. Classic

It's classic for a reason. The over-the-head, tie-on apron is a timeless essential for the kitchen, garden, or studio.

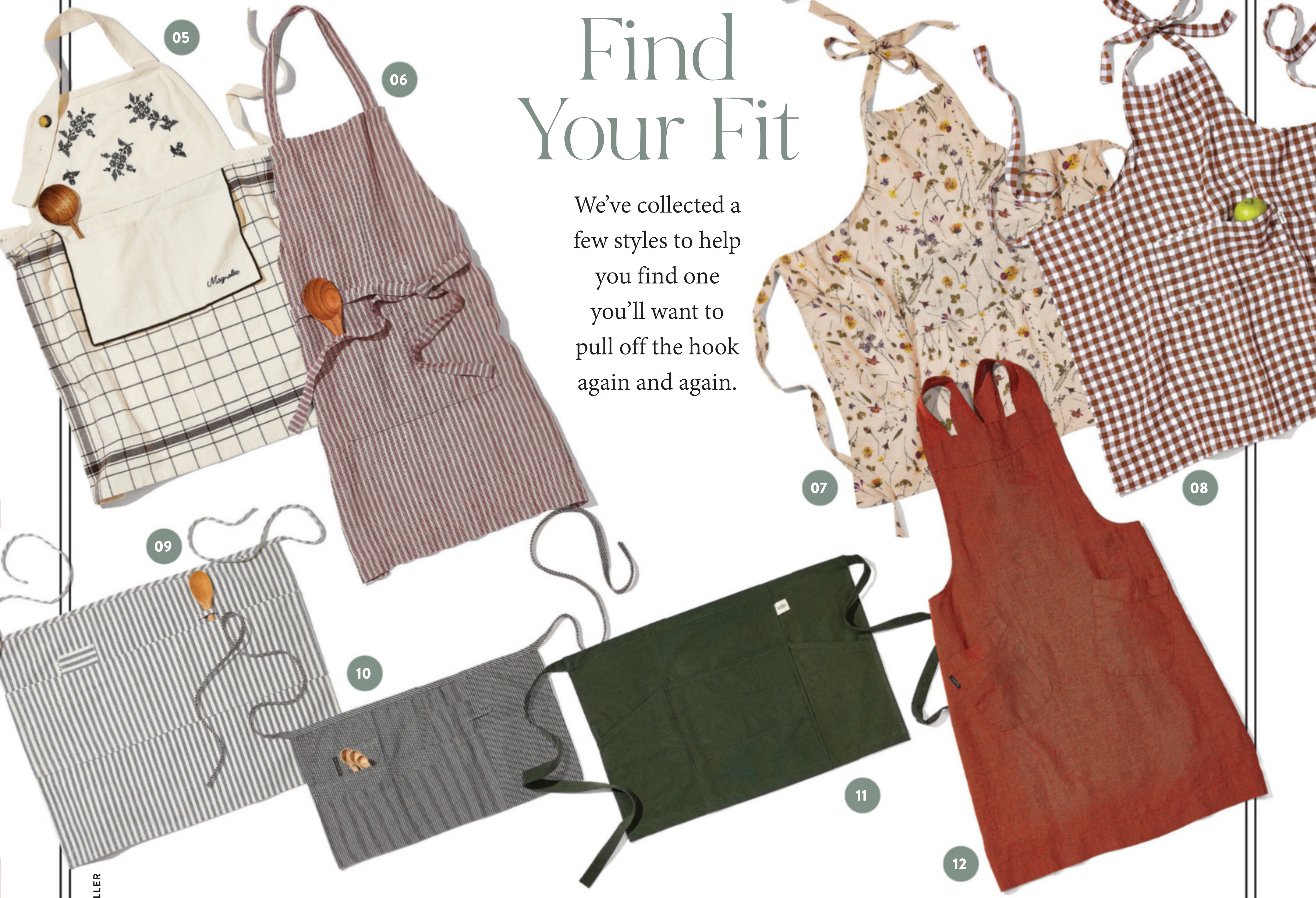
Waxed Canvas and Leather BBQ Apron—Mark & Graham; *$119; markandgraham.com*

PHOTOGRAPH BY LISA MULLER STYLING BY AUDREY DAVIS



Find Your Fit

We've collected a few styles to help you find one you'll want to pull off the hook again and again.



PHOTOGRAPHS BY **LISA MULLER**
STYLING BY **AUDREY DAVIS**

01. Essential Apron Patterns in Capri Blue Stripe—Hedley & Bennett; *$96; hedleyandbennett.com* **02.** Essential Foodie Apron in Butter—Hedley & Bennett; *$96; hedleyandbennett.com* **03.** Linen Bib Apron in Sea Foam Terra—LinenMe; *$93; linenme.com* **04.** Natural White Stripes Linen Chef Apron—Linen Tales; *$112; linentales.com* **05.** Talia Floral Grid Apron—Magnolia; *$36; magnolia.com* **06.** Red Natural Stripes Linen Daily Apron—Linen Tales; *$67; linentales.com* **07.** Linen Bib Apron in Botanical Print—Magic Linen; *$59; magiclinen.com* **08.** Linen Bib Apron in Cinnamon Gingham—Magic Linen; *$49; magiclinen.com* **09.** Bistro Apron in Denim Striped—Meema; *$30; meema.co* **10.** Waist Apron in Twill Pinstriped Charcoal—Meema; *$30; meema.co* **11.** Canvas Workshop Half Apron in Fern—The Floral Society; *$59.50; thefloralsociety.com* **12.** Linen Back-Cross Apron in Brick Terra—LinenMe; *$109; linenme.com*

a note from jo

love, mom

I can't help but wait up. Even when the day has been long. Even when my eyes are heavy. Even when half the house has been asleep for hours. Still, I wait. For headlights to brighten the darkened driveway. For footsteps on the pavement, faint at first, heavier when their feet meet the porch. I wait for the door to fly open, bags and books and adventures spilling out onto the floor. But mostly, I wait to hear their stories.

It's habit, I think. Not necessarily the waiting up, but the familiarity of one another being the last thing each of us sees before sleep takes over and dreams take off. A rhythm shaped and strengthened by decades of bedtime routines, of tucking in and final prayers and "one more story, *pleeease.*"

Like every mother reading this, I've always slept better knowing that all of my kids are safe and sound. When I can go room by room and count heads, listen for shallow breaths, sneak in kisses on cool cheeks as silently as I can. For all the worry that seeps into the cracks of daily life, I've wondered how much is squelched by evidence of rising chests and peace-filled sleep. Of reaching out and finding them there.

> **"... the hope, I think, is that my children will know—no matter how far or near they are—that proximity isn't what truly connects us."**

And it used to be the other way around. When I think about their younger years, my arms feel heavy. So much of mothering was finding my kids reaching out for me. It was holding them in my arms as babies, then on my hip as toddlers. Then it was their hands I held on busy streets and nervous first days. Promising to not let go until they've said they're OK. And when they didn't need me to hold on, I still held close to everything else: their imaginations and dreams, their worries and insecurities. Their highs. Their lows.

If you've taken care of others, you know every bit of this. There is no half-in when it comes to those we love. There's only all-in all the time. With kids, it's princess parties with sparkling tiaras and Nerf wars with roaring aftermath. It's flour-caked counters, and "Yes, we can double the chocolate chips." It's make-believe with pixie dust to their hearts' content. An in-over-your-head embrace of everything.

Their teenage years pull you out of playing pretend, but this is when I learned to listen more than talk. And the more I watched, the clearer it became that these growing-up years are when you witness them becoming the real stuff of magic. They find their passions, declare their beliefs, and start to make their places in the world. There were still a million reasons to stay close. I just had to learn to change my posture as every season of their lives seemed to require a new playbook. I never felt like I had the right answers right away, but simply staying put seemed to work. If I could be there for them, be *here,* we'd both find our way.

Being in close proximity to my kids is the only way I've known to parent. My confidence as a mom is deeply intertwined with physical presence. I know how to read their faces. I know what foods heal wounds. I know how to stay up late. To be here when they need me. I've had to refine how to show up for each of them, all being so different, but almost 20 years in, I started to feel like I finally had the hang of it…

Until a couple of years ago, when my oldest headed off to college. Now this fall, I'll say goodbye to my second, Ella, whose heart was captured by a university even farther away than the one where my oldest, Drake, has settled. And just like last year, and the year before, it's late summer and I'm already wondering how to hold this—*them*—well from afar. What does embrace look like when, to me, it feels like my kids are a world away?

Again, I've found myself without the right answers. Only a comfort that all playbooks start as blank pages and the revelation that maybe my pixie dust wasn't proximity after all, but instinct, and a love so relentless that it simply never gives up.

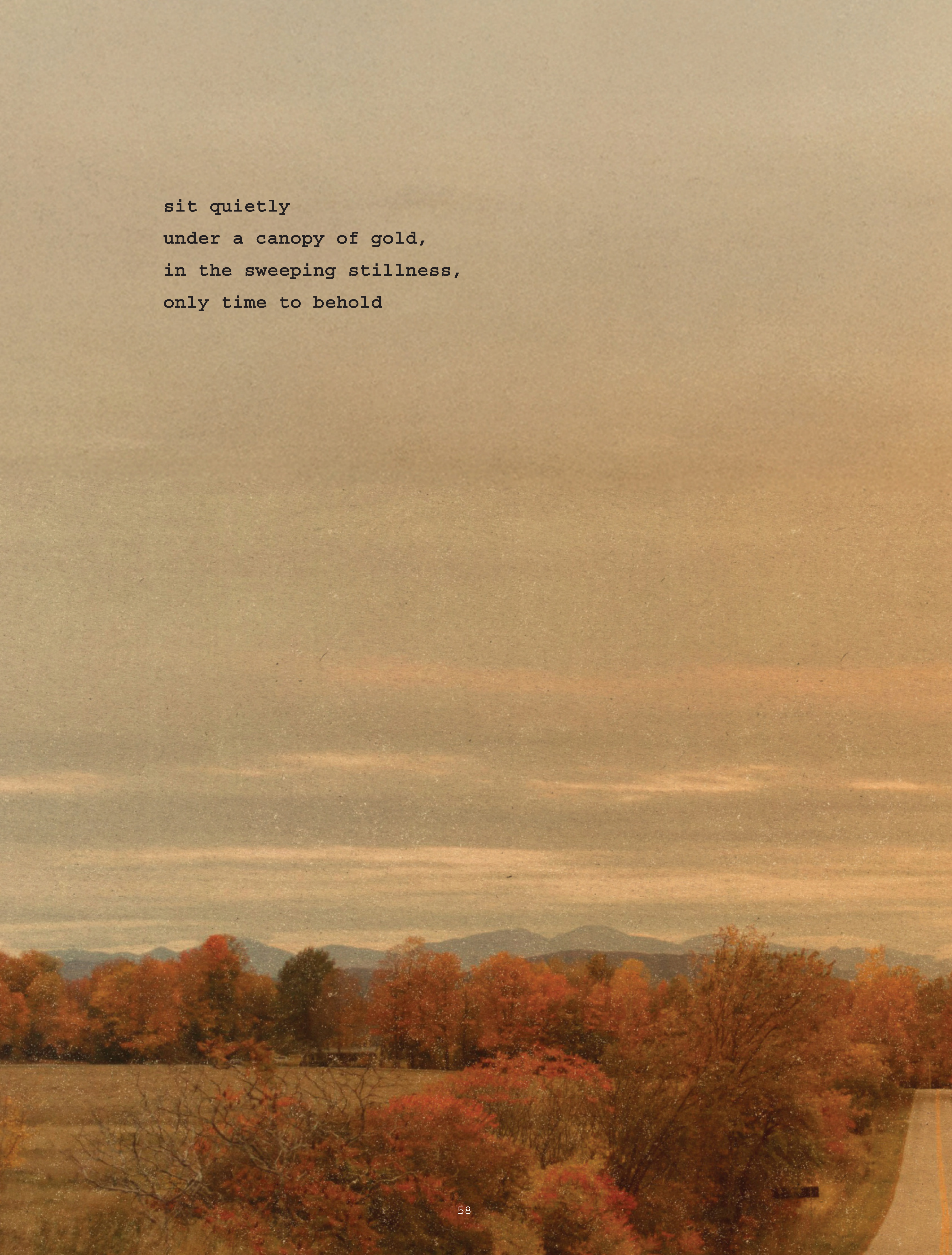
If you've walked this path and you hold the secrets to success—please—I'm all ears. The best advice I'm offering myself this season is to be there for them the same way I always have: surely and steadily.

For Drake and Ella, it might look like experimenting: care packages with their favorite cookies and surprise visits for an afternoon coffee. But it will also look the same way it always has: a listening ear, texts that let them know I'm here. Because the hope, I think, is that my children will know—no matter how far or near they are—that proximity isn't what truly connects us. Maybe it never was. All along, there was something richer, deeper, more lasting and meaningful that tethered us. The truth is we belong to one another, and there's no amount of distance that can undo that.

In the meantime, I'll continue to wait up—for the three still at home and the two off on their grand adventures. I'll wait for late-night stories and calls between classes. For hugs before bed and the goodness of embraces made sweeter by stretches of absence. I'll do what I've always done, all any of us can do: I'll embrace every age. Every season. Every new way of being there for them. I'll hold every moment close till my arms give out.

ILLUSTRATION BY LIDA ZIRUFFO

sit quietly
under a canopy of gold,
in the sweeping stillness,
only time to behold



where fall whispers
its rustles of change,
embracing what is whole
through the act of letting go

WORDS BY **NICOLE ZIZA BAUER**
PHOTOGRAPH BY **ABIGAIL JOHNSTON**

Good Natured

WHAT THE BEES TEACH US ABOUT CARING AND BEING CARED FOR IN RETURN.

"I tried to say hello to as many bees as possible." These are often my youngest son's first words to me each morning. It's an admission I know already. When I hear the bottom kitchen cupboard open, the clink of porcelain bowls being pushed aside until he finds the one, blue-and-white and the size of his palm, I know to make my way to the window, where I'll watch Crew march out to the garden and pull the pollen from a handful of flowers, place it in the bowl, and wait for the bees to find their breakfast.

Crew was only 3 years old when we welcomed our first family of bees to the farm. Four years ago, it was mostly an experiment. I'd become intrigued by the process of beekeeping, and of course, swooned at photos of honey dripping from the hive frames, overflowing in jars.

We set up the bees in their new homes and got to the work of caring for them, but within six months, three of our six hives completely failed. That first year passed without a single drop of golden goodness.

Year two was our first true harvest. That day, honey spilled out in every direction. I was amazed, surprised, and grateful all at once. Really, I couldn't believe it had worked. We'd put in two years' worth of effort, and the reward was far sweeter than I'd imagined.

Our family has continued to tend to our hives ever since, with my son Duke leading the harvest every fall and Crew taking on the role of caretaker of the bees (recently he built a beeline from the hives to a nearby fence to "make it easier for the bees to get around"). I couldn't have anticipated my kids falling in love with beekeeping the way they have. But to witness it grow their reverence for nature, their belief in wonder, their willingness to be nurturers for the good of nature and the bees, which in turn, becomes the good of us all, has made me more convinced than ever that this is how I want my kids to witness the world at work—hand in hand with us.

When it came time to harvest this year's honey, I invited the magazine team out to the farm to capture honey harvest day and how the process unfolds. Every fall, one lesson continues to ring true: Honey is a gift, whether harvested in your backyard or bottled and shelved at the grocery store. It is nature making good on its promise: Care for me, and I will care for you.

STORY BY
Joanna Gaines

PHOTOGRAPHY BY
Corey O'Connell

PHOTOGRAPH (PAPER) BY **KATJABAKUROVA** / ADOBE STOCK
ILLUSTRATION BY **OLGA NEFEDOVA** / ISTOCK
BEEKEEPING CONSULTANT **TIMOTHY TITTLEY**

Time to Harvest

When the worker bees come back from gathering nectar in the gardens, they store it in hexagonal cells in the honeycomb. The bees then beat their wings to circulate air through the hive, evaporating the excess water until the nectar turns to honey. Once the nectar reaches 16-18 percent water, the bees cap the cell with a thin layer of beeswax, keeping the honey from going bad. Once you see a frame of honeycomb that's at least three-quarters capped, you know it's time to harvest!

Here's a step-by-step look at what it takes to harvest honey from our hives (left to right, top to bottom).

Step One: Using a smoker, we first spray a few gentle puffs into the entrance of the hive to help calm the bees before opening it.

Step Two: Once we've removed the frames from the hives, we use a hot knife to melt and scrape the wax caps off the frames. We like to save the beeswax. It's a great natural product you can use for lots of things, like candles or cosmetics.

Step Three: We place the frames into a centrifugal extractor, which will spin and pull the honey out of the cells and let it fall to the base.

Step Four: This is my favorite step! Using a spout and a strainer to sift out any beeswax bits or other debris, we collect the honey in a large bucket. We're left with pure golden honey!

Step Five: We pour the strained honey into a new, clean bucket that has a tap.

Step Six: We use the tap to pour honey into jars to save, display, or give away.

P.S. I've learned the value of keeping your honey sealed tight and in a dark space. It can last hundreds or even thousands of years!

“This is how I want my kids to witness the world at work—hand in hand with us.”

Honey Harvest Day

Harvesting the honey is something we've always done as a family. My boys Duke and Crew especially love the process—*even the full-body bee suits*. I think it's the thrill of what we'll discover that keeps them coming back.

FROM THE BEEKEEPERS

Q&A with Jo and Crew

One morning after Crew came in from checking on the bees, I asked him a few questions about what he loves most about being a beekeeper.

Jo: What is your favorite thing about the bees?
Crew: I love how they pollinate flowers and then bring it back to their hive to make honey.

Jo: Do you think the bees like living here at the farm?
Crew: Yes, because of the flowers that we plant.

Jo: What do you think the bees' favorite time of the year is?
Crew: Summer! Because that's when they're so busy.

Jo: What's your favorite part of honey harvest day?
Crew: Spinning the machine really hard.

Jo: Why do you say hello to the bees every morning?
Crew: I want to tell them to have a good day and thank you. And I like to give them a head start on collecting the pollen.

Jo: Do you know which ones are the worker bees?
Crew: The girls.

Jo: What do you tell your friends about bees?
Crew: Don't kill them. They are a gift to us!

Jo: How many spoonfuls of honey could you eat?
Crew: 12

Twist and Shout

FIVE CLASSIC PIES WITH FRESH TAKES THAT WILL SURPRISE AND DELIGHT, NO MATTER HOW YOU SLICE IT.

STORY BY *Morgan Belzer* RECIPES BY *Ellen Boeke* PHOTOGRAPHY BY *Kelsey Hansen*
FOOD STYLING BY *Annie Probst* PRODUCED BY *Scott J. Johnson*

Flip though any recipe box long enough, and you'll find them: the quintessential pies. The recipes are easy to spot, often jotted on flour-covered cards with signs of wear from the many years they've yielded family favorites. One taste and you're back in time, watching Grandma whip up her signature dessert from memory as the smell of baked sugar fills the air. Season after season, these pies remain deliciously ordinary and consistently on the table. The last—but not least—reason we linger long after the dinner hour.

This fall, we're breaking out of the box with twists on familiar flavors we all know and love. Pumpkin in a gingersnap crust. Pecan with chocolate and a kick of bourbon. Apple with a hint of cheddar, if you dare. Each recipe adds a pinch of surprise to what the past has perfected, serving as an invitation to embrace something new. The changes are just enough to turn tried-and-true tastes on their heads, without overshadowing the best of what's already there. So consider adding a few new cards to your box with reimagined classics the future will thank you for.

Campfire

WITH TORCHED MERINGUE

Chocolate-Peanut Butter

WITH A PRETZEL CRUST

Apple WITH A HINT OF CHEDDAR CHEESE

Pecan

WITH A KICK OF BOURBON
AND A HINT OF CHOCOLATE

Brûléed Pumpkin

WITH A GINGERSNAP CRUST

Sourcebook on page 102

Campfire

WITH TORCHED MERINGUE

PREP: *30 minutes*
BAKE: *5 minutes*
COOK: *15 minutes*
COOL: *20 minutes*
CHILL: *2 hours*
MAKES: *8 servings*

Nonstick cooking spray
⅓ cup salted butter, melted
1¾ cups granulated sugar
1¼ cups finely crushed graham crackers (about 18 squares)
4 eggs
4 oz. unsweetened chocolate, chopped
2 tsp. vanilla
⅔ cup salted butter, softened
1⅓ cups heavy cream
½ cup powdered sugar
4 egg whites (from pasteurized eggs or ¾ cup pasteurized egg whites)
1 tsp. cream of tartar
⅛ tsp. kosher salt
1 7-oz. jar marshmallow creme

1. For crust, preheat oven to 375°F. Lightly coat a 9-inch deep-dish pie plate with cooking spray. In a medium bowl stir together melted butter and ¼ cup of the granulated sugar. Stir in graham crackers. Press mixture evenly onto bottom and up sides of prepared pie plate. Bake 5 minutes. Cool on a wire rack.
2. For filling, whisk together 1¼ cups of the granulated sugar and the whole eggs in a medium saucepan until blended. Cook over low 15 to 20 minutes or until mixture reaches 160°F, whisking constantly. Remove from heat. Add chocolate and vanilla; whisk until smooth. Let cool to room temperature, about 20 minutes.
3. Beat softened butter in the bowl of a stand mixer fitted with the paddle attachment on medium-high until light and fluffy. Add cooled chocolate mixture; beat on high until light and fluffy. In a large bowl beat cream with a hand mixer on medium-high until it begins to thicken. Add powdered sugar; beat on low to mix then increase to medium-high. Beat until stiff peaks form (tips stand straight). Fold into chocolate mixture. Spoon filling into baked crust, smoothing top. Chill 2 hours.
4. When ready to serve, combine egg whites, cream of tartar, and salt in a large bowl. Beat with a hand mixer on medium to high until foamy. Add the remaining ¼ cup granulated sugar, 1 Tbsp. at a time, beating until soft, glossy peaks form (tips curl). Add marshmallow creme in large spoonfuls while beating on medium. Beat until smooth and just shy of stiff peaks. Spoon onto the center of pie filling. Use an offset spatula to work the meringue toward the edges. Use a culinary torch to toast meringue.

Chocolate-Peanut Butter

WITH A PRETZEL CRUST

PREP: *30 minutes*
BAKE: *10 minutes*
CHILL: *2 hours 30 minutes*
MAKES: *8 servings*

Nonstick cooking spray
½ cup (1 stick) salted butter, softened
2 Tbsp. packed brown sugar
1¼ cups crushed pretzels
1 cup creamy peanut butter
1 cup powdered sugar
4 oz. cream cheese, softened
¼ tsp. kosher salt
¾ cup heavy cream
1 Tbsp. salted butter, melted
2 tsp. vanilla
4 oz. semisweet chocolate, chopped
2 Tbsp. salted butter
Chopped honey-roasted peanuts (optional)

Peanut butter filling featured in *Magnolia Table, Volume 3*

1. Preheat oven to 350°F. Lightly coat a 9-inch pie plate with cooking spray. For crust, in a large bowl beat the ½ cup softened butter with a mixer on medium to high 30 seconds. Beat in brown sugar until combined. Stir in crushed pretzels. Press mixture evenly onto bottom and up sides of prepared pie plate. Bake 10 to 12 minutes or until lightly browned. Cool on a wire rack.
2. For filling, combine peanut butter, powdered sugar, cream cheese, and salt in the bowl of a stand mixer fitted with the whisk attachment. Beat together on medium. With mixer on low, add cream, the 1 Tbsp. melted butter, and the vanilla; beat until smooth and fluffy, scraping sides of bowl as needed. Pour mixture into baked crust. Cover and chill 2 hours.
3. For topping, combine chopped chocolate and the 2 Tbsp. butter in a small saucepan. Heat over low 4 to 5 minutes or until melted and smooth, whisking constantly. Pour evenly over pie; use an offset spatula to quickly smooth top. Cover and chill 30 minutes or until set. If you like, garnish with honey-roasted peanuts.

TIP
For clean slices, use a sharp knife that has been rinsed with hot water then dried between cuts.

Apple WITH A HINT OF CHEDDAR CHEESE

PREP: *30 minutes*
BAKE: *1 hour 15 minutes*
MAKES: *8 servings*

Streusel Topping
1½ cups + 3 Tbsp. all-purpose flour
½ tsp. kosher salt
½ cup (1 stick) cold salted butter, cut up
2 oz. sharp cheddar cheese, freshly shredded (½ cup)
¼ to ⅓ cup ice water
¾ cup granulated sugar
1 tsp. apple pie spice
8 cups thinly sliced peeled apples
Spiced Brown Sugar Whipped Cream
Cinnamon for dusting (optional)

Spiced Brown Sugar Whipped Cream featured in *Magnolia Table, Volume 3*

1. Preheat oven to 450°F. Prepare Streusel Topping.
2. For crust, stir together 1½ cups of the flour and the salt in a medium bowl. Using a pastry cutter, cut in butter until pieces are pea size. Add cheese; toss until evenly combined. Sprinkle 1 Tbsp. of the water over part of the flour mixture; toss with a fork. Push moistened pastry to side of bowl. Repeat moistening the flour until mixture comes together. Gather pastry into a ball, kneading gently just until it holds together.
3. On a lightly floured surface, slightly flatten pastry. Roll pastry into a 14-inch

circle. Transfer pastry to a 9-inch deep-dish pie plate. Trim pastry ½ inch beyond edge of plate. Fold under extra pastry even with plate's edge and crimp as desired.

4. For filling, combine granulated sugar, the remaining 3 Tbsp. flour, and the apple pie spice in an extra-large bowl. Add apples; toss to combine. Transfer to pastry-lined pie plate.

5. Top filling with Streusel Topping. Place pie on center rack in preheated oven with a foil-lined baking sheet on rack below pie. Bake 15 minutes. Reduce oven temperature to 375°F. Bake 30 minutes. Cover pie loosely with foil to prevent overbrowning. Bake 30 to 35 minutes more or until edges are bubbly (175°F to 195°F). Cool on a wire rack. Serve with Spiced Brown Sugar Whipped Cream and, if you like, a dusting of cinnamon.

STREUSEL TOPPING

Combine ⅔ cup each rolled oats and all-purpose flour, ½ cup packed brown sugar, ¼ tsp. each kosher salt and ground cinnamon, and ⅛ tsp. freshly grated nutmeg. Cut in 6 Tbsp. cut-up cold salted butter until mixture resembles coarse crumbs. Stir in ¼ cup chopped toasted hazelnuts or pecans.

SPICED BROWN SUGAR WHIPPED CREAM

Combine ⅓ cup packed light brown sugar, ¼ cup water, ¼ tsp. vanilla bean paste, and ⅛ tsp. ground cinnamon in a small saucepan. Bring to boiling over medium; boil 3 minutes. Remove from heat; let cool 20 minutes. Place 1 cup heavy cream in the bowl of a stand mixer fitted with the whisk attachment. Start with the mixer on low then slowly increase to medium-high; beat 1 minute. With the mixer running, slowly add the cooled brown sugar mixture; beat 1 to 2 minutes more or until fluffy and stiff peaks form (tips stand straight).

Pecan WITH A KICK OF BOURBON AND A HINT OF CHOCOLATE

PREP: *25 minutes*
BAKE: *1 hour 10 minutes*
COOL: *Up to 2 hours*
MAKES: *8 servings*

1½	cups all-purpose flour
1	tsp. kosher salt
½	cup (1 stick) cold salted butter, cut up
3	to 4 Tbsp. ice water
2	Tbsp. bourbon
½	cup miniature semisweet chocolate chips
4	eggs
1¾	cups coarsely chopped pecans
1½	cups light corn syrup
1	cup sugar
2	tsp. vanilla
½	cup (1 stick) salted butter, melted
	Bourbon-Maple Whipped Cream

1. Preheat oven to 350°F. For crust, stir together flour and ½ tsp. of the salt in a medium bowl. Using a pastry cutter, cut in cold butter until pieces are pea size. In a small bowl combine 3 Tbsp. ice water and the bourbon. Sprinkle 1 Tbsp. of the bourbon water over part of the flour mixture; toss with a fork. Push moistened pastry to side of bowl. Repeat moistening flour mixture, gradually adding bourbon water and, if needed, the additional 1 Tbsp. ice water until mixture begins to come together. Gather pastry into a ball, kneading gently just until it holds together.

2. On a lightly floured surface, slightly flatten pastry. Roll pastry into a 14-inch circle. Transfer pastry to a 9-inch deep-dish pie plate. Trim pastry ½ inch beyond edge of plate. Fold under extra pastry even with plate's edge and crimp as desired. Sprinkle chocolate chips into crust.

3. For filling, lightly beat eggs in a medium bowl. Add pecans, corn syrup, sugar, vanilla, and the remaining ½ tsp. salt. Mix well to combine. Slowly stir in melted butter until well combined. Pour over chocolate chips in crust.

4. Bake 70 to 75 minutes or until a thermometer inserted in the center reads 200°F; loosely cover with foil halfway through baking to prevent overbrowning. Cool on a wire rack. Cover and chill within 2 hours. Serve with Bourbon-Maple Whipped Cream.

BOURBON-MAPLE WHIPPED CREAM

In a chilled large bowl combine 1 cup heavy cream, 2 Tbsp. powdered sugar, 1 Tbsp. bourbon, 1 Tbsp. pure maple syrup, and ½ tsp. vanilla. Beat with a mixer on medium until soft peaks form (tips curl).

Brûléed Pumpkin

WITH A GINGERSNAP CRUST

PREP: *25 minutes*
BAKE: *1 hour 5 minutes*
COOL: *1 hour*
CHILL: *2 hours*
MAKES: *8 servings*

	Nonstick cooking spray
¾	cup finely crushed crisp gingersnaps (3.5 oz.)
¾	cup finely crushed graham crackers (about 11 squares)
¼	cup (½ stick) salted butter, melted
1	15-oz. can pumpkin
¾	cup sugar
1	tsp. ground cinnamon
1	tsp. ground ginger
½	tsp. kosher salt
¼	tsp. ground cloves
3	eggs, lightly beaten
1	cup half-and-half

1. Preheat oven to 350°F. Lightly coat a 9-inch deep-dish pie plate with cooking spray. In a medium bowl stir together gingersnap crumbs, graham cracker crumbs, and butter. Press mixture evenly onto bottom and up sides of prepared pie plate. Bake 8 to 10 minutes. Cool on a wire rack.

2. Decrease oven temperature to 325°F. For filling, in a large bowl whisk together pumpkin, ½ cup of the sugar, the cinnamon, ginger, salt, and cloves. Whisk in eggs. Gradually stir in half-and-half just until combined.

3. Place baked crust on oven rack; carefully pour filling into crust. Cover edge of pie loosely with foil. Bake 55 to 65 minutes or until filling is set. Remove foil. Cool on wire rack 1 hour. Chill, uncovered, at least 2 hours.

4. Remove pie from refrigerator 30 minutes before serving. Re-cover edge of pie with foil. Right before serving, sprinkle 2 Tbsp. of the remaining sugar over pie. Use a culinary torch to melt and brown the sugar. Sprinkle the remaining 2 Tbsp. sugar over top; torch a second time. Remove and discard foil.

TIP

While a deep-dish pie plate is ideal, you can use a regular 9-inch pie plate. Just discard 1 to 2 Tbsp. filling or the plate will be very full!

PHOTOGRAPH BY TIM LENZ / OTTO
INTERIOR DESIGN BY **ELAINE SANTOS DESIGN**

ENTRYWAY DESIGN

COME & GO

MORE THAN JUST A PASS-THROUGH, A THOUGHTFULLY APPOINTED ENTRYWAY CAN BE A PEACEFUL PORTAL TO AND FROM THE DAY.

STORY BY CHARIS DIETZ

On any given day, there's a lot to juggle—not just figuratively but in our actual arms as we return home, turn the key, and step over the threshold. There's the work bag, a lunch box with that (still) uneaten apple, a jacket, keys, an umbrella, the grocery bag with the last-minute dinner save, and even the stack of today's mail because we are the make-it-in-one-trip magicians. But the setup that greets us offers space for that sigh of relief and sense of belonging. *We're home.*

Whether you have a true mudroom or foyer, a doorway-adjacent closet or nook, or even just an empty wall or corner, some of our favorite creative solutions can turn your entryway into a more seamless and soothing spot to launch from and land in. Imagine: What if we could pass through a functional but beautiful space that gives everything we're carrying a place to call home *and* brings us joy? It's not just possible, it's about time. The time we save—when what we need for the day is at our fingertips—is time we can spend going a little slower, a little more softly, into and out of the day.

THE ESSENTIALS

No matter the size or shape of your space, pulling in some or all of these elements creates form and function—setting up a beautiful entryway that also serves you well.

HOOKS

To prevent clutter on the floor, use hooks to maximize empty wall space so coats and umbrellas have places to hang. You can buy individual hooks for smaller corners or a prebuilt rack for a large space.

MIRRORS

Mirrors can fill blank walls with something both pretty and practical. Their ability to reflect light and the opposite wall can help small spaces seem larger, plus they give you a chance for a last look before heading out into the day. (Art is another great option for an empty wall if that's more your style.)

SURFACES

The things we carry with us need places to belong, and a shelf or small table offers a dedicated space for keys, mail, and fun flourishes such as vases with stems or photos. Also consider including a soft space for you to land, such as a chair or bench.

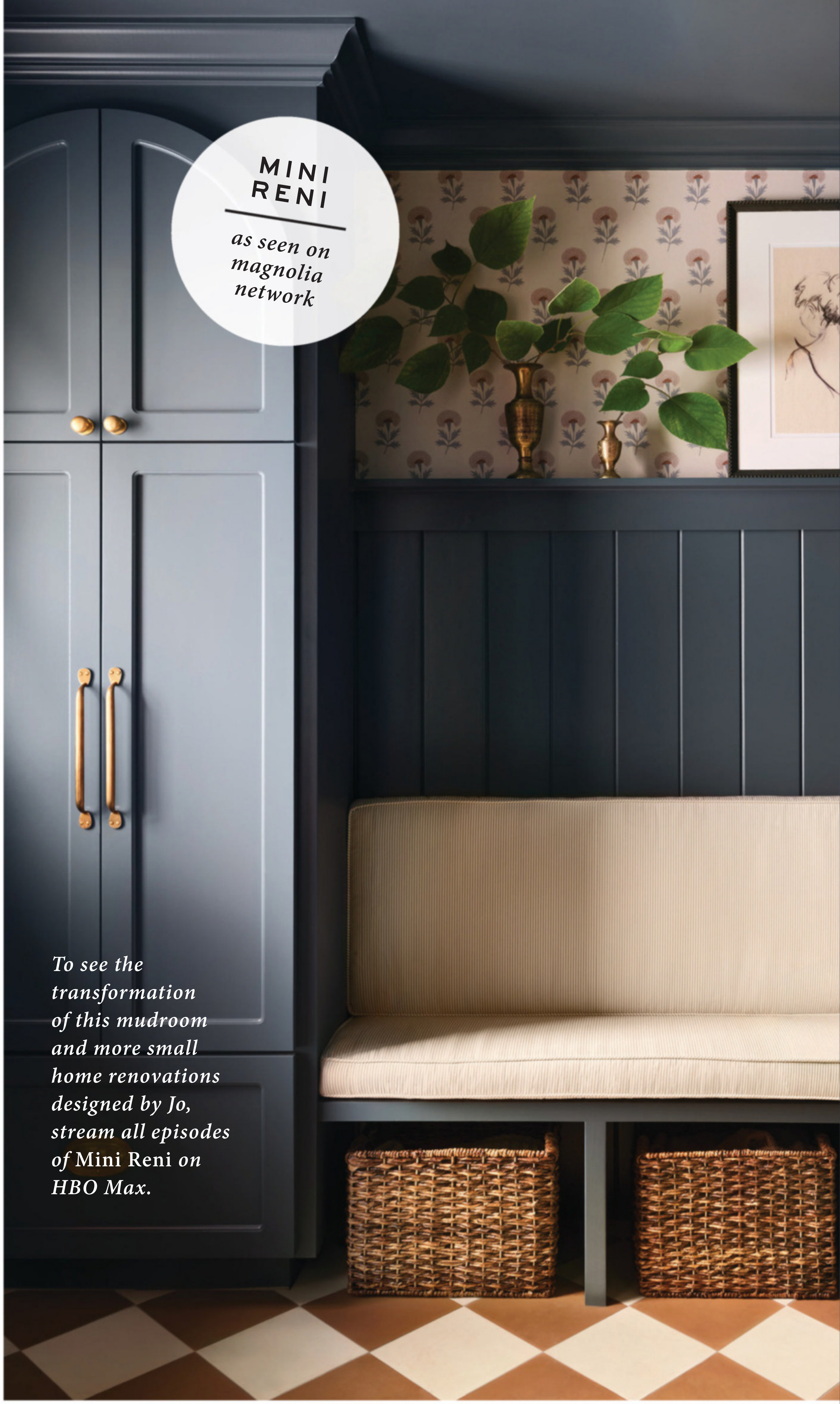
CATCHALL DISHES

Keep a small, lovely dish in a permanent spot to hold keys, letters, and loose change so you always know where to find them.

STORAGE

Tuck away what you'd rather not see in the open, whether you go small with a simple basket for shoes or large with cubbies or cabinetry for coats and gear.

Play with Personality:
These essentials don't have to be solely functional. Look for opportunities to showcase your own style, even with more utilitarian items. Think hooks with a modern or playful flair, a mirror or table shaped similarly to architectural details in your home, or a family heirloom used as a catchall dish.



MINI RENI

as seen on magnolia network

To see the transformation of this mudroom and more small home renovations designed by Jo, stream all episodes of Mini Reni *on HBO Max.*

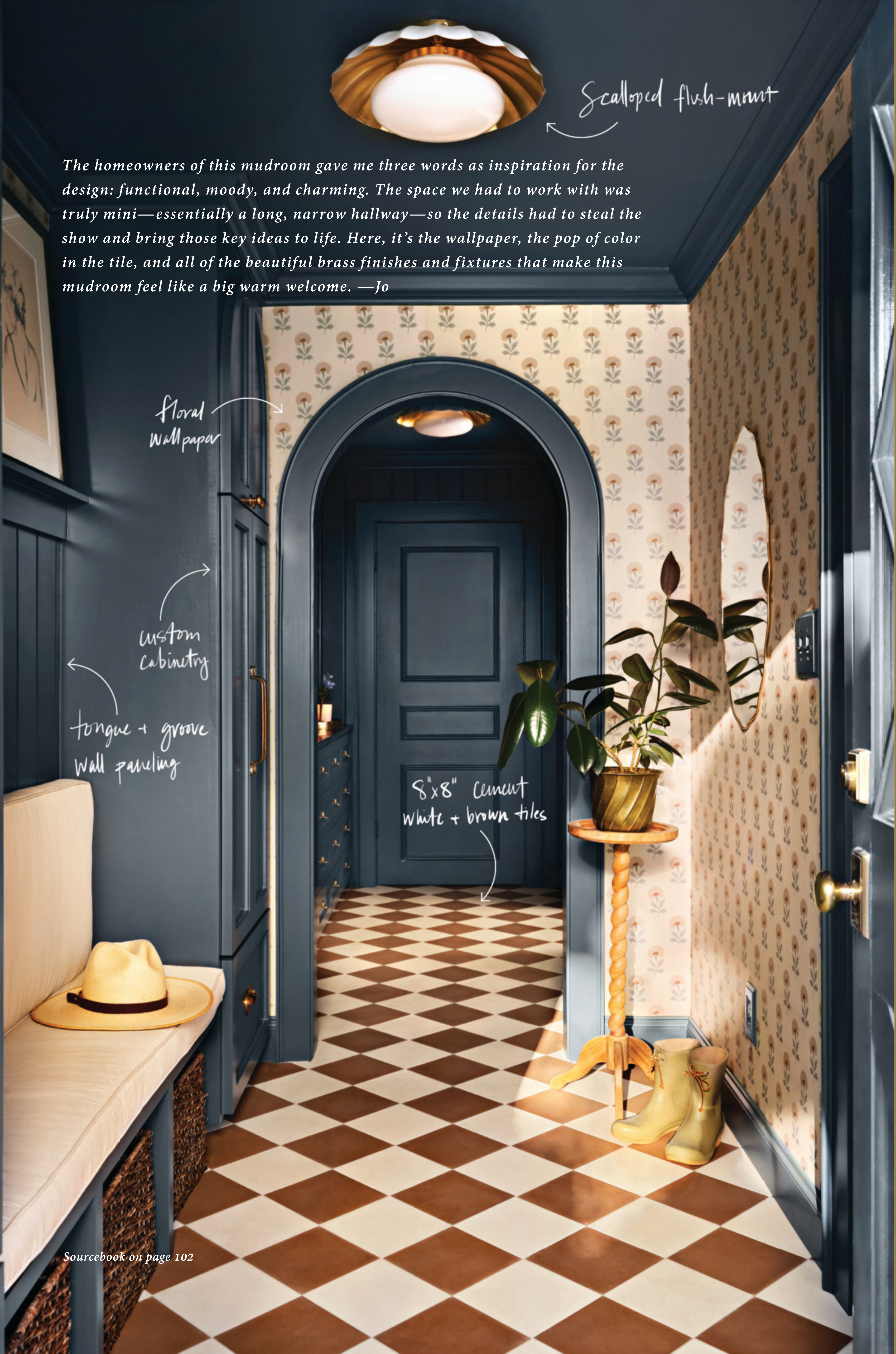
LARGE SCALE

MUDROOMS

If you have a dedicated mudroom, cubbies and floor-to-ceiling cabinetry can help maximize storage potential. Soothing paint colors, just-for-you flourishes, and playful patterns make the room so much more than a place to kick off your shoes. Artwork and hints of nature using a few sprigs from the yard can generate ambience that's worthy of a pause rather than just a pass-through.

PHOTOGRAPHY BY LISA PETROLE

The homeowners of this mudroom gave me three words as inspiration for the design: functional, moody, and charming. The space we had to work with was truly mini—essentially a long, narrow hallway—so the details had to steal the show and bring those key ideas to life. Here, it's the wallpaper, the pop of color in the tile, and all of the beautiful brass finishes and fixtures that make this mudroom feel like a big warm welcome. —Jo



Scalloped flush-mount

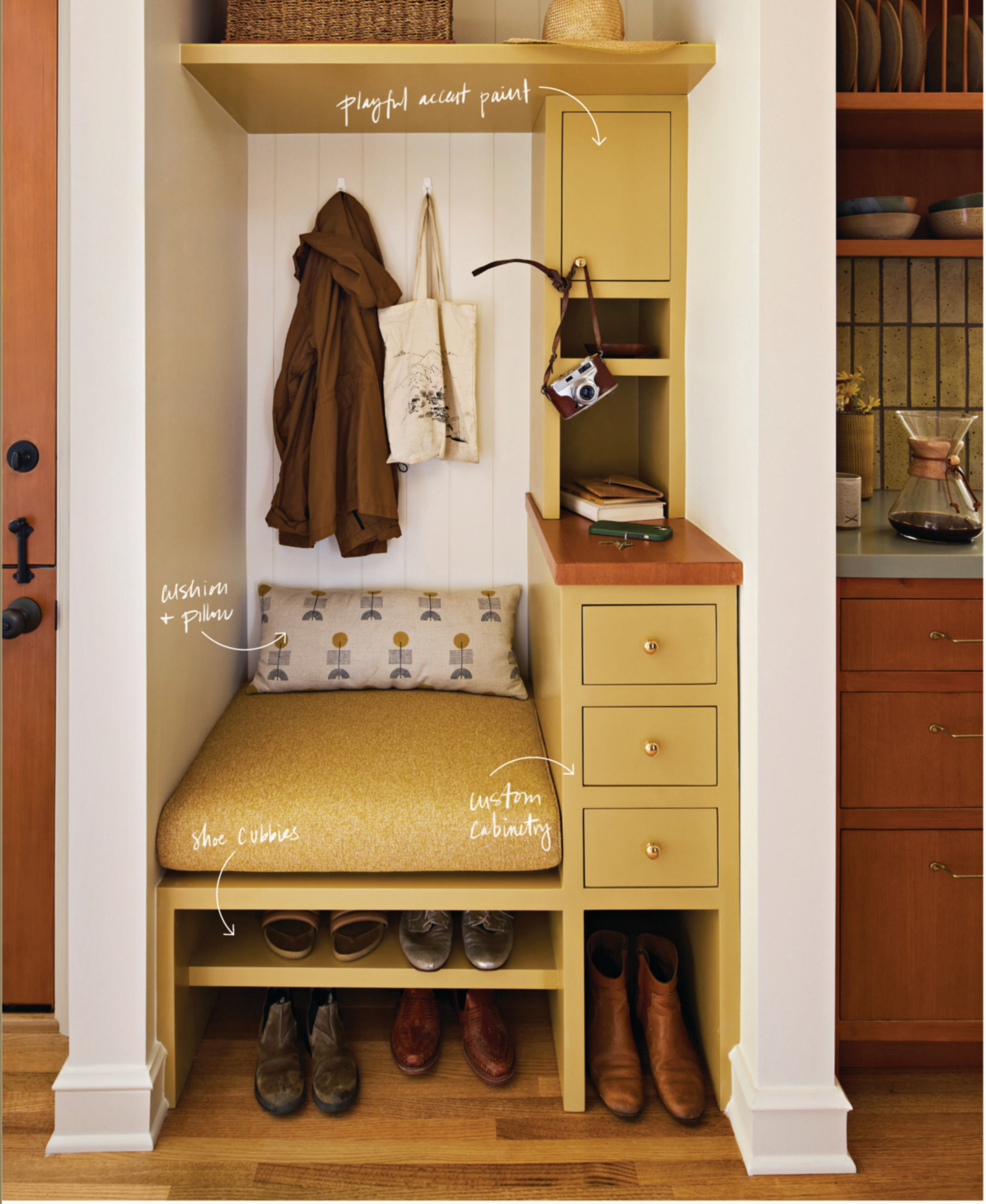
floral wallpaper

custom cabinetry

tongue + groove wall paneling

8"x8" cement white + brown tiles

Sourcebook on page 102

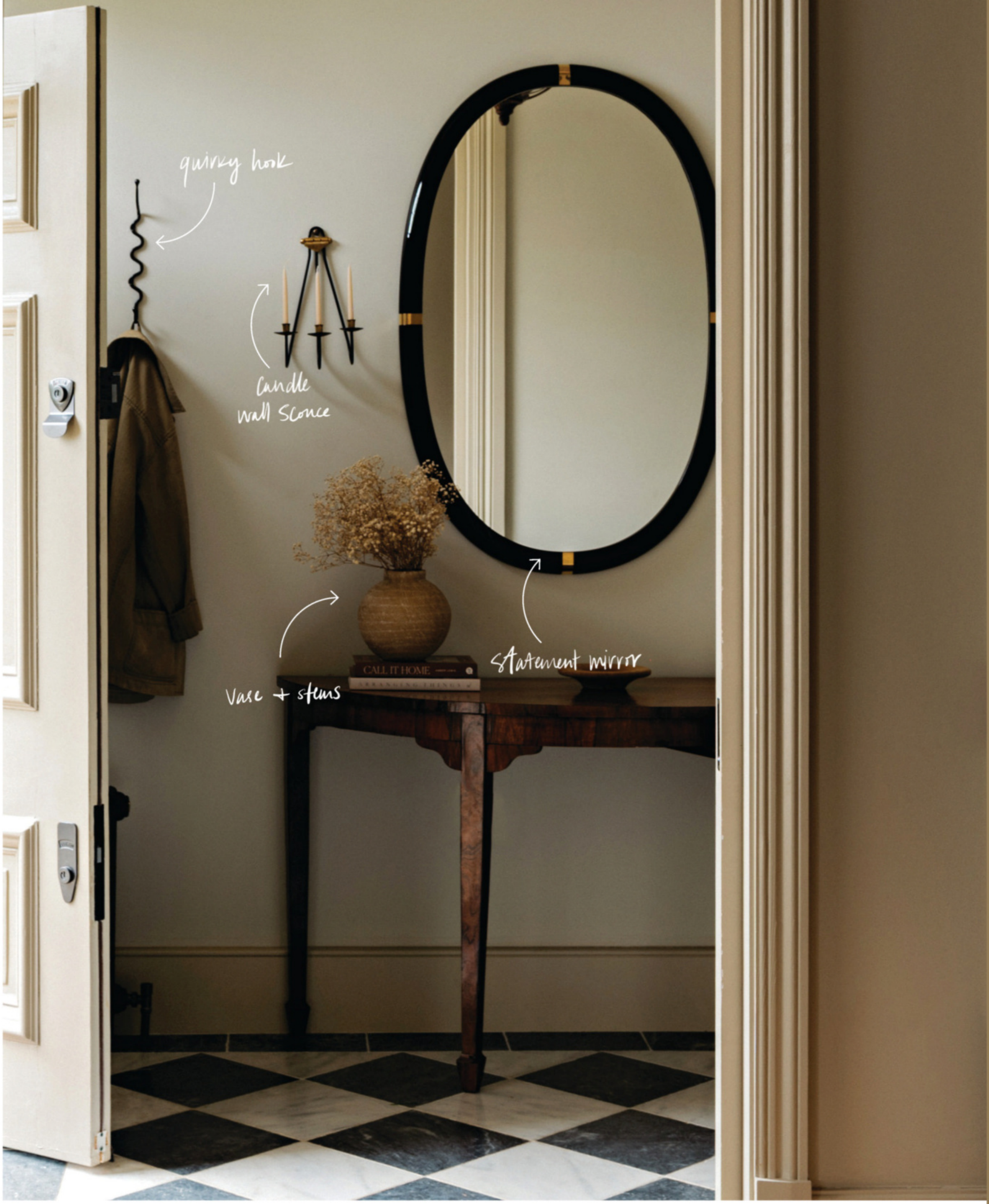

playful accent paint
cushion + pillow
custom cabinetry
shoe cubbies

PHOTOGRAPH BY YE RIN MOK INTERIOR DESIGN BY SLOW DUST STUDIO

MIDSIZE SCALE

NOOKS + CLOSETS

When you have determined your daily heading-out-the-door essentials, you can customize shelving and cabinetry to match your personal belongings and needs. A closet, sans doors, can become an open storage nook and even a sitting spot for slipping shoes on or off—whether a simple wooden bench or comfy cushioned seat best fits your aesthetic.


quirky hook
candle wall sconce
Vase + stems
statement mirror
CALL IT HOME

PHOTOGRAPH BY ELLEN CHRISTINA HANCOCK INTERIOR DESIGN BY DESIGN & THAT STUDIO

SMALL SCALE

WALLS + CORNERS

Though it may feel limiting, the vertical space of an empty wall is actually a ready canvas for adding personal style and simple solves for staying organized. A mounted mirror adds dimension, light, and beauty to any entryway, as well as the opportunity for a last check before leaving the house. Anchor it with a narrow shelf or table, then add some hooks for jackets, bags, or umbrellas. You'll have a space that's just as purposeful as it is pretty.

Better Butter

There is no doubt that butter makes everything better. But brown butter? This little culinary miracle takes even the simplest dish to new heights.

Thin curls of steam float above the pan as the melty pool of pale gold simmers gently on the stove. The heat builds slowly with each stir, the kitchen filling with the sizzle and pop, solids shape-shifting into amber flecks as they caramelize. Soon, you're embraced by an aroma similar to toasted hazelnuts. It's a transformation that you see, then smell, before it ever lands on your tongue.

When it comes to brown butter, there are no hard-to-find ingredients, no elaborate steps, no master skills required to create this kind of kitchen magic—just butter and a little time. Whip brown butter into a sauce to deepen the savory notes, pour it over roasted vegetables to enhance their natural sweetness, or drizzle it into your cookie dough to draw out a delightful nuttiness.

It's a quiet revolution on your plate, a reminder that delight isn't reserved only for the grand gestures but thrives in the simplest ingredients.

STORY BY *Alisha Sommer* RECIPES BY *Ellen Boeke*
PHOTOGRAPHY BY *Kelsey Hansen* FOOD STYLING BY *Annie Probst*
PRODUCED BY *Scott J. Johnson*

Brown Butter

PREP: *5 minutes*
STAND: *30 minutes*
COOK: *8 minutes*
MAKES: *¾ cup plus 2 Tbsp.*

1 cup (2 sticks) butter

1. Cut up butter into 1-Tbsp. pieces and place in a stainless-steel or light-color sauté pan so you can see the change in color more easily. Let stand at room temperature 30 minutes.

2. Heat butter over medium, swirling occasionally, until it starts to foam and pop as the water cooks off. (Reduce heat if it's boiling hard.)

3. Continue cooking, stirring occasionally, 5 minutes or until foam subsides and milk solids toast and turn bronze. This happens fast—keep stirring and remove from heat as soon it reaches the color you want. Immediately pour brown butter into a heatproof bowl or measuring cup to stop the process.

TO SOLIDIFY: Chill brown butter. (If not refrigerated, brown butter will stay liquid up to 3 hours.)

TO LIQUEFY: Microwave chilled brown butter on high 20 to 30 seconds, stirring every 10 seconds.

TO STORE: Keep brown butter in an airtight container in the refrigerator up to 2 weeks.

Brown Butter Pasta Alfredo

PREP: *13 minutes*
COOK: *7 minutes*
MAKES: *4 servings*

12	oz. dry pappardelle pasta
2	cloves garlic, minced
¼	cup brown butter *(page 81)*
1½	cups heavy cream
1	cup grated fresh Parmesan cheese (4 oz.), plus more for topping
¼	tsp. freshly ground black pepper
⅛	tsp. freshly grated nutmeg
¼	cup chopped fresh parsley
	Crisp-cooked pancetta (optional)

1. Cook pappardelle according to package directions; drain.
2. In a large skillet cook garlic in brown butter over medium 1 minute. Reduce heat to medium-low. Add cream, 1 cup Parmesan cheese, the pepper, and nutmeg. Cook and whisk 5 minutes or until cheese is melted and sauce is slightly thickened. Stir in parsley. Add hot cooked pappardelle to skillet; toss to coat. Sprinkle servings with additional Parmesan and top with crisp-cooked pancetta (if using).

Crispy Brown Butter Gnocchi with Sage

PREP: *15 minutes* **COOK:** *10 minutes*
MAKES: *4 servings*

1 16-oz. pkg. shelf-stable gnocchi
6 Tbsp. salted butter, cut up
¼ cup lightly packed fresh sage leaves
2 large cloves garlic, thinly sliced
Kosher salt and freshly ground black pepper, to taste
Shredded Parmesan cheese (optional)

1. Prepare gnocchi according to package directions; drain well.

2. Add butter and sage to an extra-large skillet. Heat over medium until butter is just melted. Add gnocchi, stirring to coat. Cook 10 to 15 minutes or until gnocchi and butter are browned, stirring occasionally. Add garlic and cook about 30 seconds or until the garlic is lightly browned and fragrant. Season with salt and pepper. If you like, top with Parmesan.

Brown Butter Roasted Potatoes

PREP: *10 minutes* **ROAST:** *20 minutes*
MAKES: *6 servings*

1	Tbsp. olive oil
1	tsp. paprika
½	tsp. kosher salt
¼	tsp. freshly ground black pepper
2	lb. russet potatoes, cut into 1-inch cubes
¼	cup salted butter, cut up
1	Tbsp. chopped fresh rosemary
	Flaky sea salt (optional)

1. Preheat oven to 425°F. Line a large rimmed baking pan with foil.

2. Stir together olive oil, paprika, kosher salt, and pepper in a large bowl. Add potatoes; toss to coat. Spread in the prepared pan. Roast 20 to 25 minutes or until browned and tender, stirring once.

3. Meanwhile, using ¼ cup butter, follow steps for brown butter *(page 81)* as directed. When butter reaches desired color, remove from heat and immediately stir in rosemary. Transfer to a serving bowl.

4. Add roasted potatoes to bowl with brown butter; toss to coat. If you like, garnish with additional rosemary and sprinkle with flaky sea salt.

Brown Butter Chai Cake

PREP: *20 minutes*
BAKE: *25 minutes*
MAKES: *24 servings*

2½	cups all-purpose flour
2½	tsp. baking powder
1	Tbsp. chai spice blend
¾	tsp. kosher salt
1¾	cups packed brown sugar
½	cup liquid or solidified brown butter *(page 81)*, at room temperature
½	cup vegetable oil
3	eggs, at room temperature
½	cup sour cream
1½	tsp. vanilla
¾	cup milk
	Chai Brown Butter Frosting

1. Preheat oven to 375°F. Grease a 13×9-inch baking pan. In a medium bowl stir together flour, baking powder, chai spice blend, and salt.

2. Beat sugar, brown butter, and oil in a large bowl with a mixer on medium 30 seconds; scrape sides of bowl. Beat on medium-high 30 seconds more or until well combined. Add eggs, one at a time, beating well after each addition. Beat in sour cream and vanilla. Alternately add flour mixture and milk, beating on low until combined. Spread batter in prepared pan.

3. Bake 25 to 30 minutes or until a toothpick inserted in center comes out clean. Cool completely in pan on a wire rack.

4. Frost cooled cake with Chai Brown Butter Frosting.

CHAI BROWN BUTTER FROSTING

Stir together 4 cups powdered sugar, 2 Tbsp. milk, 1 tsp. vanilla, and ½ tsp. chai spice blend in a large bowl. Add ½ cup liquid brown butter *(page 81)*, at room temperature. Beat with a mixer on low until combined. Beat on medium to high, adding more milk, 1 Tbsp. at a time, to reach spreading consistency.

Cinnamon Roll Twists with Brown Butter Frosting

PREP: *25 minutes* **RISE:** *1 hour 40 minutes*
REST: *10 minutes* **BAKE:** *20 minutes*
COOL: *20 minutes* **MAKES:** *2 twists*

4⅓	to 4¾ cups all-purpose flour
2¼	tsp. active dry yeast
1	cup milk
1	cup mashed cooked potato
⅓	cup liquid brown butter *(page 81)*
⅓	cup granulated sugar
1¼	tsp. kosher salt
3	eggs
½	cup packed brown sugar
¼	cup solidified brown butter *(page 81)*, at room temperature
2	tsp. ground cinnamon
	Nonstick cooking spray
	Brown Butter-Cream Cheese Icing

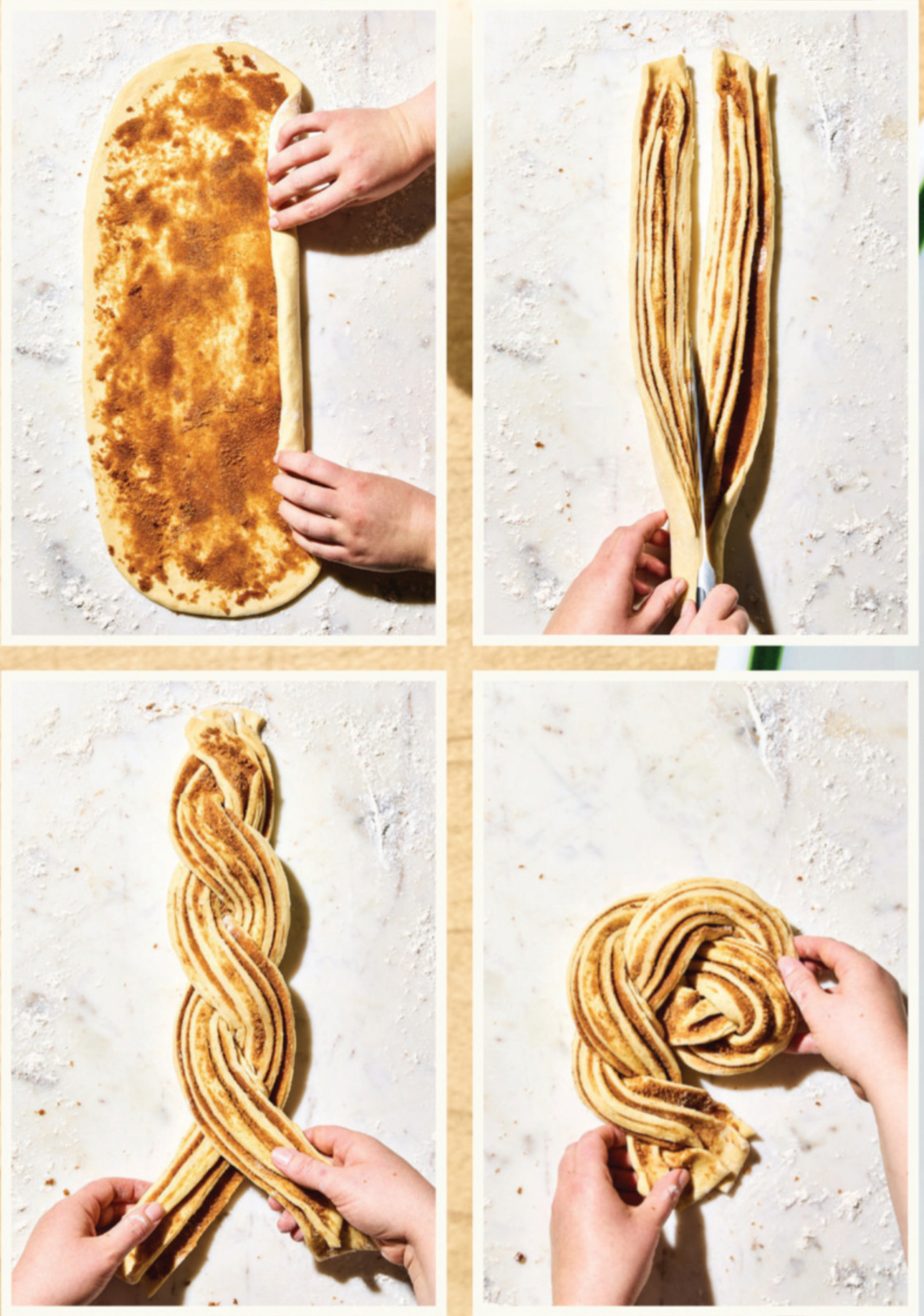
1. Combine 1½ cups of the flour and the yeast in a large bowl. In a medium saucepan heat and stir milk, mashed potato, the liquid brown butter, granulated sugar, and salt just until warm (120°F to 130°F); add to flour mixture along with the eggs. Beat with a mixer on low to medium 30 seconds, scraping sides of bowl frequently. Beat on high 3 minutes. Stir in as much of the remaining flour as you can.

2. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a soft, slightly tacky dough, about 5 minutes. Shape dough into a ball and place in a lightly greased bowl; turn once to grease dough. Cover; let rise in a warm place until double in size (about 1 hour).

3. Punch dough down. Turn out onto a lightly floured surface. Cover and let rest 10 minutes. Meanwhile, lightly grease two 9-inch round pans. For filling, in a small bowl stir together brown sugar, solidified brown butter, and cinnamon.

4. Divide dough in half. Roll one half into a 20×9-inch rectangle. Spread half of the filling over dough. Starting from a long side, roll up rectangle; pinch dough to seal seams. Slice the roll in half lengthwise. Place halves side by side with cut sides up. Gently twist halves together. Roll into a spiral and tuck ends under. Place spiral in one of the prepared pans. Repeat with remaining dough and filling. Cover and let rise in a warm place until nearly double in size, about 40 minutes.

5. Preheat oven to 375°F. Bake 20 to 25 minutes or until twists are golden (190°F internal temp). Cool in pans on a wire rack 20 minutes. Remove from pans; drizzle with Brown Butter-Cream Cheese Icing.



TIP
For 1 cup mashed potato, prick a 10-oz. unpeeled potato all over with a fork. Microwave 5 to 7 minutes or until tender. Halve potato and scoop pulp out of skin into a small bowl; discard skin. Mash the potato pulp until there are no lumps.

BROWN BUTTER-CREAM CHEESE ICING
Combine 2 oz. cream cheese, softened; 1½ Tbsp. solidified brown butter *(page 81)*, at room temperature; and ½ tsp. vanilla in a medium bowl. Beat with a mixer on medium until combined. Gradually beat in 1½ cups powdered sugar until smooth. Beat in 2 to 3 Tbsp. milk to reach thick drizzling consistency.

Brown Butter Pumpkin Chocolate Chip Bread

PREP: *15 minutes*
BAKE: *1 hour*
COOL: *10 minutes*
STAND: *overnight*
MAKES: *two 9×5-inch loaves*

3⅓	cups all-purpose flour
1	Tbsp. freshly grated nutmeg or 1 tsp. ground nutmeg
2	tsp. baking soda
1½	tsp. kosher salt
1	tsp. ground cinnamon
3	cups sugar
1	cup liquid brown butter *(page 81)*, at room temperature
4	eggs
½	cup water
1	15-oz. can pumpkin
1	cup miniature semisweet chocolate chips

1. Preheat oven to 350°F. Grease bottoms and ½ inch up sides of two 9×5-inch loaf pans. Line bottoms of pans with parchment paper. In a large bowl stir together flour, nutmeg, baking soda, salt, and cinnamon.

2. Place sugar and brown butter in an extra-large bowl. Beat with a mixer on medium until combined. Beat in eggs. Alternately add flour mixture and the water to egg mixture, beating on low after each addition just until combined. Beat in pumpkin. Stir in chocolate chips. Spoon batter evenly into prepared loaf pans.

3. Bake 60 to 65 minutes or until a toothpick inserted in centers comes out clean. Cool in pans on a wire rack 10 minutes. Remove from pans; remove parchment paper. Cool loaves completely on wire rack. Wrap loaves in plastic wrap and store overnight before slicing.

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Compound Brown Butters

PREP: *5 minutes* **CHILL:** *1 hour 10 minutes*
MAKES: *about ½ cup*

Roasted Garlic

GOOD ON: GRILLED STEAK, COOKED GNOCCHI, BAKED POTATOES

PREP: *10 minutes* **ROAST:** *35 minutes*

Preheat oven to 400°F. Cut ½ inch off top of a garlic bulb to expose ends of cloves. Remove any loose layers. Place bulb on a double thickness of foil and drizzle with a little olive oil. Loosely wrap foil around bulb. Roast 35 to 40 minutes or until soft. Let cool. Squeeze garlic cloves into a bowl and mash with the back of a spoon. Add ½ cup solidified brown butter, at room temperature *(page 81);* 2 Tbsp. chopped fresh parsley; and a pinch crushed red pepper. Chill 10 to 15 minutes, stirring once, to allow butter to firm up enough to shape. Spoon butter onto a sheet of plastic wrap. Wrap plastic wrap around butter; twist ends to make a log. (Or press into a silicone butter mold.) Chill 1 hour or until firm.

Cranberry-Thyme

GOOD ON: COOKED RICE, STEAMED GREEN BEANS, BAKED SWEET POTATOES

Stir together ½ cup solidified brown butter, at room temperature *(page 81);* 3 Tbsp. finely snipped dried cranberries; 2 tsp. fresh thyme leaves; and ½ tsp. cracked black pepper in a bowl. Chill 10 to 15 minutes, stirring once, to allow butter to firm up enough to shape. Spoon butter onto a sheet of plastic wrap. Wrap plastic wrap around butter; twist ends to make a log. (Or press into a silicone butter mold.) Chill 1 hour or until firm.

Hazelnut-Orange

GOOD ON: ROASTED BROCCOLI, COOKED FARRO, WAFFLES

Stir together ½ cup solidified brown butter, at room temperature *(page 81);* ¼ cup finely chopped toasted hazelnuts; 2 tsp. orange zest; and ¼ tsp. ground cardamom (optional) in a bowl. Chill 10 to 15 minutes, stirring once, to allow butter to firm up enough to shape. Spoon butter onto a sheet of plastic wrap. Wrap plastic wrap around butter; twist ends to make a log. (Or press into a silicone butter mold.) Chill 1 hour or until firm.

Honey-Spice

GOOD ON: ROASTED CARROTS, TOASTED BAGELS, PANCAKES

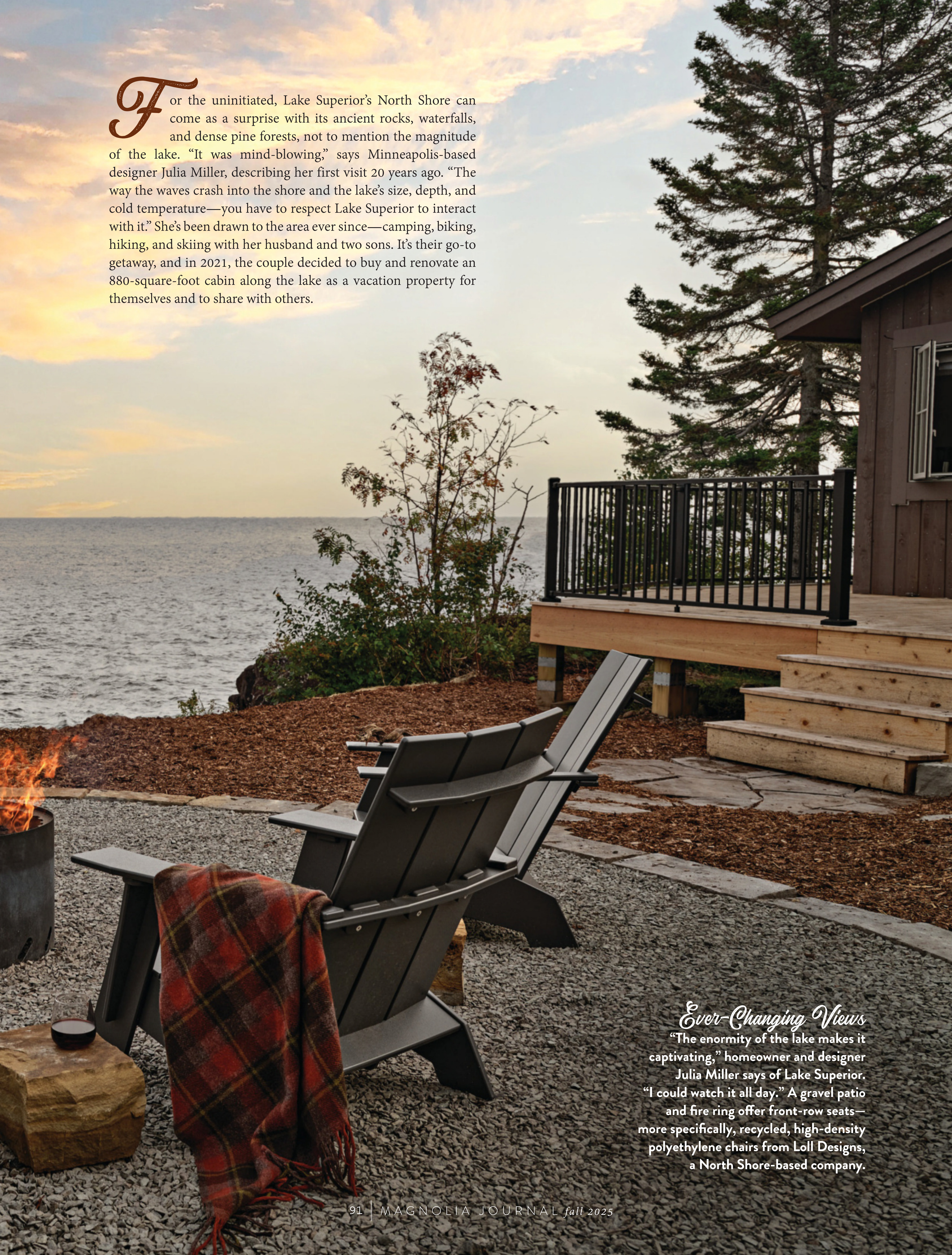
Stir together ½ cup solidified brown butter, at room temperature *(page 81);* 3 Tbsp. honey; ¼ tsp. ground cinnamon; and ¼ tsp. freshly grated nutmeg in a bowl. Chill 10 to 15 minutes, stirring once, to allow butter to firm up enough to shape. Spoon butter onto a sheet of plastic wrap. Wrap plastic wrap around butter; twist ends to make a log. (Or press into a silicone butter mold.) Chill 1 hour or until firm.

THE *Lake* EFFECT

A Minneapolis designer remodels a small Lake Superior cottage to harmonize with its surroundings.

Story by LAURIE JUNKER · *Photography by* ERIN LITTLE
Interior Design by JULIA MILLER · *Styling by* CARRIE VALENTINE

For the uninitiated, Lake Superior's North Shore can come as a surprise with its ancient rocks, waterfalls, and dense pine forests, not to mention the magnitude of the lake. "It was mind-blowing," says Minneapolis-based designer Julia Miller, describing her first visit 20 years ago. "The way the waves crash into the shore and the lake's size, depth, and cold temperature—you have to respect Lake Superior to interact with it." She's been drawn to the area ever since—camping, biking, hiking, and skiing with her husband and two sons. It's their go-to getaway, and in 2021, the couple decided to buy and renovate an 880-square-foot cabin along the lake as a vacation property for themselves and to share with others.



Ever-Changing Views

"The enormity of the lake makes it captivating," homeowner and designer Julia Miller says of Lake Superior. "I could watch it all day." A gravel patio and fire ring offer front-row seats—more specifically, recycled, high-density polyethylene chairs from Loll Designs, a North Shore-based company.

Built in 1960, the small house is perched breathtakingly close to the water's edge—much closer than current code permits—separated by little more than ledge rock and a pebble beach. One of the first things Julia did after purchasing the home was walk along the shore and gather stones that would ultimately guide the cottage's color palette of rusty reds, grays, muted purples, and greens to honor and respect the landscape. Then the couple gutted and reconfigured the interior to create a more streamlined floor plan, combining three tiny bedrooms into two comfortable bedrooms, expanding the sole bathroom, and adding a much-needed mudroom for ski gear and muddy hiking shoes.

The couple rents out the cottage to help with costs, but they invested in high-quality finishes and furnishings, despite the higher up-front expense. Julia believes the materials will hold up better and, more importantly, are worthy of the setting she loves. "The experience of the cottage will affect how you interact and perceive the North Shore," she says. "It's also about stewardship and choosing things that will age well and last longer."

Reclaimed terra-cotta tile, solid-brass plumbing fixtures, hardwood cabinetry, and other enduring materials wrap the Miller family and guests with unpretentious beauty that's more about integrity than indulgence. A wood-burning stove in the living room transformed into an architectural feature with the addition of a stone fireplace surround. The room is furnished simply with a mohair sleeper sofa, a chunky wood-and-stone coffee table that forgives water rings, and a vintage beech rocking chair that rotates easily to the best views—in toward the fire or out toward the lake.

THE PROXIMITY IS *thrilling*, AND

THE *cottage* IS A *calm* REFUGE.

Pretty Purpose Balancing warmth and function, the mudroom *(opposite)* features a silk pendant billowing overhead. The softness of the fixture contrasts hard lines, well-ordered lockers, and a durable limestone floor.

Open Flow An open layout from the kitchen *(above)* to the living room promotes togetherness, while the dining area *(above left)* anchors the whole space with its custom table and Akari ceiling lamp. The kitchen includes ample prep space and access to a small deck and grill. Finishes like the plaster range hood, stained wood cabinets, and patinated brass pendants serve as a natural canvas where light can play.

Gather 'Round The living room *(left)* boasts an inviting mix of curved forms, soft seating, and sturdy tables. Warm gray beaded board and a vintage Danish rocker reflect the always-changing waters and weather outside. A rough stone surround enhances the wood-burning stove's humble appeal, and during colder months, the crackling fire serves as a welcome backdrop for lingering conversations.

Everything in the house feels as sturdy as the rugged shore, whether it's the vintage Daumiller dining chairs or the heavy French pocket doors that separate the bedrooms from the living space. Soft, textural notes come through in the beaded-board paneling, wool window treatments, curved seat backs, paper lampshades, and a fringed jute rug.

The kitchen anchors one end of the cottage with a convivial island and ample counter space for preparing meals. Custom white oak cabinets and appliance panels are stained a pigmented brown, which adds to the color story without masking the grain. The finish will hold up to years of use. "I'm not afraid of patina, but this will keep them from looking dingy," Julia says.

Sliding glass doors open to catch breezes and the sound of the lapping waves or occasionally pounding surf. The proximity is thrilling, and the cottage is a calm refuge. It's easy to see why this is Julia's favorite place on Earth. "The North Shore signifies the importance of slowing down and noticing what's around you—whether it's wildlife, wildflowers, or agates on the shore," Julia says. "You don't want to miss it."

Tucked In The cottage's two bedrooms are each just large enough to fit a queen bed, nightstands, and a small armoire. Julia finished one with cozy, vintage-inspired floral wallpaper *(above)* and the other with calming, matte limewash walls *(opposite bottom)*. All of the bedding is made from soft linen and cotton.

Lasting Luxuries Julia finished the home's sole bathroom with enduring materials like marble, solid walnut, and brass—plus a whimsical, vintage Italian mirror *(opposite, top left)*. The wet room *(right)* has glazed zellige wall tile, a Calacatta marble floor, and a deep tub to ease muscles sore from hiking or skiing.

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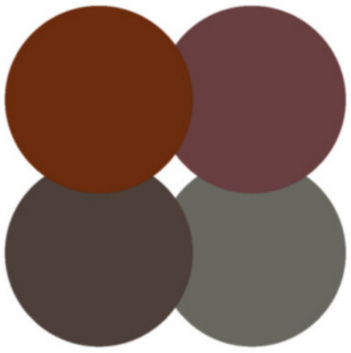
PHOTOGRAPH (*FAR RIGHT*) COURTESY OF **@YONDCOTTAGE / INSTAGRAM**

THE *details*

Julia describes the North Shore as stepping back in time and living closely with nature—a communion she celebrates with timeless finishes and minimal ornamentation. The result is an environment that pays homage to its surroundings. “The materials and shapes speak to the beauty all around,” she says.



Materials Stone, wood, metal, and natural fibers were logical materials chosen for their strength and resiliency. “We spent a little more money up front to minimize upkeep and the need to replace later,” Julia says.

Color Palette

Using nature as her guide, Julia curated the cottage’s palette based on stones she collected along Lake Superior’s shore, creating a palpable sense of place that informed every design choice. The cottage now boasts dusky grays, purples, reds, golds, greens, and browns.

STORY BY
ELIAS GROUHI

A Day at the Orchard

An adventure through the lively, amber-hued trees celebrates the best of fall, with all the warmth and nostalgia that never seem to change.

PHOTOGRAPHY BY
RUTHIE MARTIN

ILLUSTRATION BY **PAWELLPI DESIGN / ADOBE STOCK**

FOOTPATH
NO CARS
HAY JUMP
RASPBERRIES
PICKED OUT

FRESH NEW YORK
APPLES

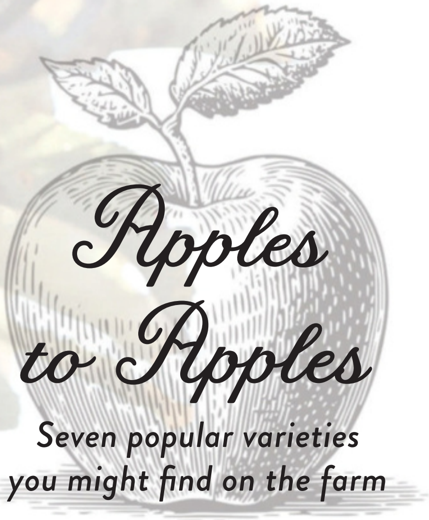
Take In the View

Going to an orchard gives a front-row seat to a show that only happens once a year as country roads boast the spectrum of oranges, golds, and reds. Amid nature's flux, hand-painted welcome signs bring a comfort that says, *Not everything has to change.* When you arrive, take off on foot to explore the rows of trees and sidestep fallen apples. And don't pass up the corn maze or the tour. It's not every day you're pulled around by a tractor—or get a chance to feel like a kid.

Forage & Enjoy

Picking an apple is as timeless as the first bite is sweet. Kids repeat the same motions as all those who came before, reminding us there's magic in what we eat and the things that connect us. Whether you take your own haul home or grab a bag from the market, nothing crunches quite like a farm-fresh apple. But there's no shame in saving the fresh picks for later. After all, warm apple cider donuts are calling our names.

Acres of space
to take pause and tune in
to the best of the season



Apples to Apples

Seven popular varieties you might find on the farm

Cameo

This beautifully striped Washington variety is crisp, juicy, and fragrant with a subtle sweet-meets-tart flavor.
Good for: baking, applesauce, fresh eating

Empire

A crisp New York native, this apple is sweet-tart and makes for a great lunch box addition (kids love 'em).
Good for: fresh eating

Gala

The most popularly produced apple in America packs the perfect balance—crisp not hard, sweet not cloying.
Good for: fresh eating

Macoun

The sweet-tart taste of this crunchy apple fares well in a bake while its signature snap makes it a sought-after snack.
Good for: baking, applesauce, fresh eating, cider

Red Delicious

Until 2018, this was the most widely grown apple in the United States for its rouge exterior and sweet flavor.
Good for: fresh eating

Rome

This Ohio-born apple isn't the best bite eaten raw, but it's a baker's best friend for a soft, sugary filling.
Good for: baking, applesauce

Spartan

This member of the McIntosh family offers delicate, wine-like flavor and eye-catching crimson color.
Good for: baking, fresh eating, cider

CHIP GETS THE LAST WORD

story by **CHIP GAINES**

A while back, Jo and I had a couple of dear friends over for dinner. We'd penciled in the night knowing there was something that needed talking about. As soon as forks were down, I asked, "So, what's on your mind?" Turns out, our friends had a pretty big decision to make. Life-changing, really. It involved a job opportunity and potential move across the country. They talked for a good bit, going back and forth about all the reasons they ought not to go. Would their kids adjust? Would they miss their families too much? Would the job not pan out the way our friends hoped? They'd barely taken a breath, running through every conceivable negative, when I asked, "OK. Now, what's the *best* that could happen?"

They quieted. Looked at each other, then at me in a sort of puzzled way as if to say, "What does that matter?" It took our friends a few minutes and some stumbling around before they let themselves imagine what good might come from saying yes. But once they cracked open the door to possibility, hope poured out. They started talking over each other again but with what ifs of a gentler kind: All the potential growth and opportunity it could mean for my friend's career. All the ways it could actually bring their family closer. Seeds of dreams they'd barely shared with each other filled the space between us.

> "… what if this currency of caution that we're offering each other, even the most well-meaning, is just deepening the ruts of our worry-prone hearts?"

As Jo and I sat there, we watched our friends' worry turn to hope, their fear to boldness. All their hypotheticals softened with truth. Whether they ended up choosing to make the move or to stay put, they now had in front of them a fuller picture, one that wasn't fed by insecurity alone but also by belief.

I could tell a handful of stories just like this. I've asked the same question of buddies who come to me nervous wrecks about opening the business they'd been working toward or expanding the one they've already got. I get that it's second nature to worry first, trust second. And sadly, for a lot of folks, the worry can be so heavy, so mind-bending, that they never even make it to peace. If you're anything like Jo, you'll run through every worst-case scenario when it comes to your kids or work. She says it gives her a sense of safety and control to confront all the potential bad stuff first.

And in a sort of upside-down way, this is how we've begun to encourage one another. We lessen potential blows with these cultural "-isms" or questions like, "What's the worst that could happen?" and "What could go wrong?" And we mean well by them. They're intended to comfort, to settle anxious hearts. We're so afraid of offering false hope that we remind one another to "hope for the best, but expect the worst," and to "believe it when you see it" instead of the other way around.

What I want to know is, when did we all get so scared of believing the best? And what if this currency of caution that we're offering each other, even the most well-meaning, is just deepening the ruts of our worry-prone hearts? What if self-confidence and bravery weren't reserved only for those best at extinguishing fear and managing risk, but also for those willing to believe? In themselves. In each other. In opportunity. In a God whose goodness never fails and who's there to catch us whether we soar or whether we flop.

Failure deserves a mention here because it is a real-life possibility. I don't want you to hear that choosing to believe the best equals or somehow earns you success every time. Not all of my big, brave swings have landed me on my feet. In fact, a few of them have landed me in some pretty hot water. But I've never regretted betting on goodness, on happiness, on chasing potential and seeing what we're made of.

I read somewhere that worry is belief gone wrong because you don't believe that God will get it right, while peace is belief that exhales. I haven't been able to get that visual out of my head. It takes me back to the night our friends sat across from us, each of them wearing worry like a cape. The way their fear held them stiff, pulled their shoulders to their ears—and then, the way their whole bodies exhaled as soon as they opened their minds to how this thing could play out differently.

So, I want to try something. I want to see what happens if we flip a few of these "-isms" and platitudes that are inherently rooted in the negative, in fear and worry, and we turn them around. Here's what we'd have to offer one another:

What's the best that could happen?
What could go right?
Hope for better, and expect the best.
You'll see it when you believe it.

Imagine if our default was to expect the best—all that could go right. What doors would it open? What dreams would be chased? What lives would it change? How differently our world would spin.

My point isn't all that groundbreaking (and it tends to get lost in today's doom-and-gloom dialogue), but here it is: We'll do the impossible when we believe we can. We'll take the big risk when we believe the best is waiting for us. We'll make the leap when others share in our belief that we'll stick the landing.

To a lot of people, I bet the past 20 years of my and Jo's life look a bit like a roller coaster, which isn't far from the truth. We've built. We've risked. We've won. We've lost. We've learned plenty. But only in life's rearview mirror can we see that the real miracle is that we believed in any of it to begin with—and that we kept believing. The more life we live, the clearer it becomes that some people don't give themselves that chance.

Don't let that be you. Embrace a belief in the best and watch it drown out fear. Let this be the wisdom we offer each other. No more nodding along and humoring worst-case scenarios. Instead, let's ask our spouses, our kids, our friends: "What's the best that could happen?" and watch hope flood in.

THINK ABOUT A WORRY,
A FEAR, A DECISION YOU
HAVE TO MAKE,
AND THEN ASK YOURSELF:
WHAT'S THE BEST THAT COULD HAPPEN?

sourcebook

For information about products or professionals featured, please contact these sources. We cannot guarantee availability of items or services.

room for more PAGES 14–17

Dining Room Paint in Conservatory—Magnolia Home by Joanna Gaines crafted with KILZ; *magnolia.com.* **Windows and custom transom windows**—Pella; *pella.com.* **Modern Schoolhouse Lantern**—Visual Comfort; *visualcomfort.com.* **Artillo 8×8-Inch Concrete Tile in Charcoal and Early Gray, Limestone**—Arto; *arto.com.* **Floral Earthenware Salad & Dinner Plates in Olive**—Zara Home; *zarahome.com.*

cider bar PAGES 18, 20–21

Atlas Ribbed Glass Tumbler, Short—Magnolia; *magnolia.com.* **Kalman Polished Stainless-Steel & Walnut Wood Serving Bowl Trio and Kalman Stainless-Steel & Walnut Wood Double Jigger**—CB2; *cb2.com.* **Hatch 1.6-Gallon Glass Drink Dispenser**—Crate & Barrel; *crateandbarrel.com.* **The Park Place Decanter**—The Whiskey Ball; *whiskeyball.com.* **The Full Glass Set**—Material Kitchen; *materialkitchen.com.* **The Hummingbird Cocktail Napkins, Set of 4**—Atelier Saucier; *ateliersaucier.la.*

one pan fits all PAGES 24–29

Griddle Pan in Sage, Griddle Pan in Turmeric, and Silicone Oven Mats in Sage—Our Place; *fromourplace.com.* **Balcony & Falcon Washable Linen Rectangular Tablecloth in Hunter Green and Balcony & Falcon Washable Linen Rectangular Tablecloth in Dark Blue**—Amazon; *amazon.com.*

highlands hospitality PAGES 40, 42–44

Dining Room Cabinet Paint in Hale Navy, Library Cabinet Paint in Newburyport Blue, and Kitchen Cabinet Paint in Tranquility—Benjamin Moore; *benjaminmoore.com.* **Zellige Moroccan Sea Salt Square Tile**—Clé Tile; *cletile.com.* **Custom Dining Table**—Shutze Studio; *shutzestudio.com.* **Kitchen Countertops in Alberene Soapstone, quarried in Virginia**—Polycor; *polycor.com.* **Slope Leather Bar and Counter Stools in Saddle Vegan Leather**—West Elm; *westelm.com.* **Double-Arm Beldi Fixture with Custom-Color Shade**—Urban Electric; *urbanelectric.com.* **Arabescato D'oro Marble Tile Honed, 12×24×⅜-Inch Stone Aris Edge**—Artistic Tile; *artistictile.com.* **Antonio Adjustable One-Arm Wall Lamp in Hand-Rubbed Antique Brass, Cora Large Waterfall Sconce, Pedra 15-Inch Asymmetrical Left and Right Sconce, Phoebe Stacked Table Lamps in Antiqued White Ceramic, and Fontaine Vertical Chandelier**—Visual Comfort; *visualcomfort.com.* **Avery Leather Chairs in Brushed Brass**—Mitchell Gold + Bob Williams; *mgbw.com.* **Laurel Oversized Throw Blanket in Pebble, Billie Aqua/Rust Area Rug, and Billie Clay/Sage Area Rug**—Amber Interiors; *shoppe.amberinteriordesign.com.* **Bathroom Floor Tile in Caspian Sea and Shower Tile in Magnolia**—Fireclay Tile; *fireclaytile.com.* **Verticyl 19¾-Inch Undermount Bathroom Sink**—Kohler; *kohler.com.*

Paint Colors

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worth reaching for PAGES 52–55

Soho Black Apron—Heather Taylor Home; *heathertaylorhome.com.* **For 15% off sitewide at Magic Linen, use the code "MagicMagnolia" at checkout**—Magic Linen; *magiclinen.com.*

twist and shout PAGES 66–73

French Grey Scalloped Pie Dish and The Cottage Collection Forest Green Scalloped Pie Dish—Magnolia; *magnolia.com.*

come & go PAGES 74–79

Cement Mythology Salon Grande Neutral Tile Duo in Paste and Umber—Clé Tile; *cletile.com.* **Paneling, Trim, and Baseboard Paint in Coffee Nook; Door and Cabinetry Paint in Coffee Nook, Satin Finish; and Ceiling Paint in Coffee Nook, Matte Finish**—Magnolia Home by Joanna Gaines crafted with KILZ; *magnolia.com.* **Jane Brass Scalloped Framed Mirror and Callin Etched Brass Bud Vase**—Magnolia; *magnolia.com.* **Floral Treasures Wallpaper in Beach Glass**—Papier Wallpaper Collection; *papierwallpaper.com.* **Ticking Stripe in Dove**—Perennials; *perennialsfabrics.com.* **Bella Brass Round Knobs, deVOL Pull Handles, and The Country House Cup Handle**—deVOL; *devolkitchens.com.* **Primrose Flush Mount by Maxim Lighting**—1-800Lighting; *1800lighting.com.* ***Charcoal Her* by Brittney Schulz**—Four Hands; *fourhands.com.*

better butter PAGES 80–89

Green Luna Scalloped Plate—Magnolia; *magnolia.com.* **Pure Irish Butter, Unsalted**—Kerrygold; *kerrygoldusa.com.*

the lake effect PAGES 90–95

Mudroom Cabinet and Wall Paint in London Clay and Kitchen Cabinets custom colored to Salon Drab—Farrow & Ball; *farrow-ball.com.* **deVOL Aged Brass Ionian Tap with Rinse and Filter Tap**—deVOL; *devolkitchens.com.* **Wall Paint Throughout in Anew Gray**—Sherwin-Williams; *sherwin-williams.com.* **FAAS Lounge Chair with Custom Feet**—Stahl + Band; *stahlandband.com.* **Bridge 1 Sconces**—Allied Maker; *alliedmaker.com.* **Akari 50EN**—Noguchi Shop; *shop.noguchi.org.* **Bergen Bed in Natural Oak and Monroe Sleeper Sofa**—Faithful Roots; *shop.faithfulroots.com.* **Easton Classic Handshower on Bar with White Porcelain Handle in Brass and Highgate Floor-Mounted Exposed Tub Filler with Handshower and Cross Handles in Brass**—Waterworks; *waterworks.com.* **Bathroom Floor**—Calacatta Verde Marble. **Meadowedge Large Cabinet Knob in Polished Silicon Bronze**—Pruskin Hardware; *pruskinhardware.com.* **Casablanca 2×6-Inch Rectangle Zellige**—Zia Tile; *ziatile.com.* **Bergamot Leaf Stone Linen in Tobacco**—Soane Britain; *soane.co.uk.* **Devonshire Jasper Wallcovering in Brown**—Michael S Smith Inc.; *michaelsmithinc.com.* **Custom nightstands**—Yond Interiors; *yondinteriors.com.*

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SHERWIN WILLIAMS.

Whip up this decadent drink at home from blogger **Mary Roz** @flouringkitchen.

TRY THIS GEM OF A DRINK AND CELEBRATE WITH A SPARKLE

Lemon Tiramisu Martini Mocktail

INGREDIENTS

½ cup heavy whipping cream, chilled
½ cup mascarpone cheese, chilled
5 tablespoons **Torani Puremade Diamond Syrup** (divided)
¼ teaspoon sea salt
½ cup lemon curd
¼ cup lemon juice, freshly squeezed
1 cup flat lemonade, chilled
2 ladyfingers, to serve

DIRECTIONS

1. Use an electric whisk to whip the cream to soft peaks.

2. Add the mascarpone, 3 tablespoons of syrup, and salt. Whisk again until thick and creamy. Set in fridge.

3. Use a cocktail shaker to combine the lemon curd, lemon juice, remaining 2 tablespoons of syrup, lemonade, and ice. Shake until combined. Add more lemon juice and/or syrup to taste.

4. Strain into two large coupe glasses. Spoon the mascarpone cream on top and smooth.

5. Serve with a ladyfinger atop each glass.

Find **Torani Puremade Diamond Syrup** online or in-store at World Market.
torani.com

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We believe in home, that it should restore us from today and ready us for tomorrow. We believe in friendship, because friends who feel like family are the best kind of friends, and that nothing matters more than family. We believe in seeking the balance between hustle and rest and learning to find contentment in both. We believe everyone deserves a seat at the table and everyone has a story worth telling. We believe in human kindness, knowing we are made better when we all work together. We believe in courage, in cartwheeling past our comfort zones and trying something a little bit scary every day. We believe that failure needn't be a negative thing; rather, we learn from our mistakes and fail smarter next time. We believe in doing good work that matters and, in choosing that, nudging others toward doing the same. We believe that newer isn't always better and that it's time for the pendulum of trend to swing back to the basics. We believe in unearthing beauty, however hidden or subtle it might be. We believe that each day is a gift and that everyday miracles are scattered about if only we have eyes to see. And of all heroic pursuits large or small, we believe there may be none greater than a life well loved.

PHOTOGRAPH BY JAVIER PARDINA / STOCKSY

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